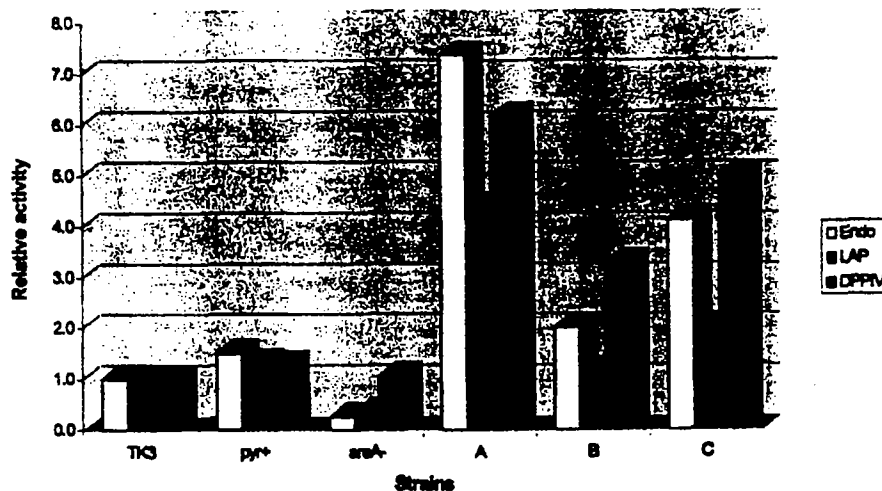




INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(51) International Patent Classification ⁶ : C12N 15/31, 1/15, C07K 14/38, C12N 9/62, A23J 3/16, 3/18, C12P 21/06	A1	(11) International Publication Number: WO 99/02691 (43) International Publication Date: 21 January 1999 (21.01.99)
(21) International Application Number: PCT/EP98/02785 (22) International Filing Date: 1 May 1998 (01.05.98) (30) Priority Data: 97111378.2 5 July 1997 (05.07.97) EP <i>(34) Countries for which the regional or international application was filed:</i> AT et al. (71) Applicant (for all designated States except US): SOCIETE DES PRODUITS NESTLE S.A. [CH/CH]; P.O. Box 353, CH-1800 Vevey (CH). (72) Inventors; and (75) Inventors/Applicants (for US only): VAN DEN BROEK, Peter [NL/CH]; Le Grand Chemin 88, CH-Epalinges (CH). AFFOLTER, Michael [CH/CH]; Chemin de Margerol 3B, CH-1009 Pully (CH). (74) Agent: GROS, Florent; Société des Produits Nestlé S.A., P.O. Box 353, CH-1800 Vevey (CH).		(81) Designated States: AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CU, CZ, DE, DK, EE, ES, FI, GB, GE, GH, HU, IL, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, UA, UG, US, UZ, VN, YU, ZW, ARIPO patent (GH, GM, KE, LS, MW, SD, SZ, UG, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, ML, MR, NE, SN, TD, TG). Published <i>With international search report.</i> <i>With an indication in relation to deposited biological material furnished under Rule 13bis separately from the description.</i>

(54) Title: ENHANCED EXPRESSION OF PROTEOLYTIC ENZYMES IN KOJI MOLD



(57) Abstract

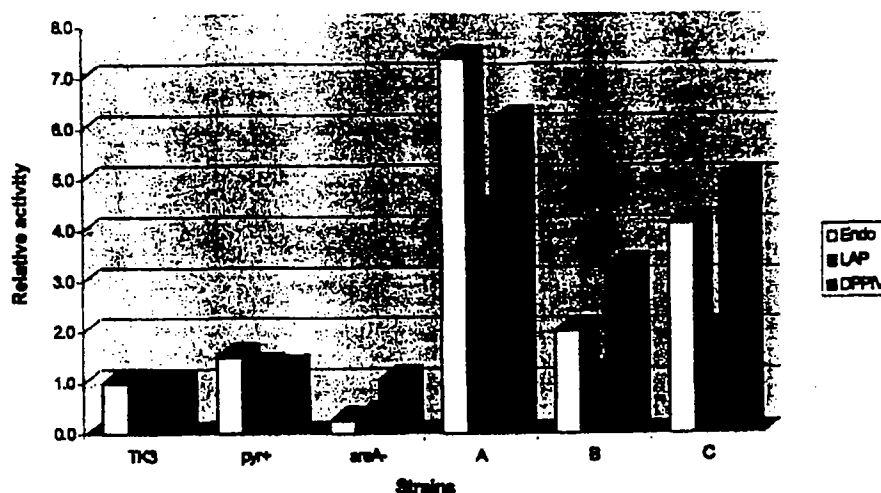
The present invention has for object a koji mold which is capable to express at least 2 times more endo- and exo-peptidases than the wild type strain *Aspergillus oryzae* CNCM I-1882, and especially at least 30 mU of endopeptidase activity, at least 30 mU of leucine-amino-peptidase activity and at least 10 mU of prolyldipeptidyl-peptidase activity per ml of supernatant when grown in a minimal medium containing 0.2 % soy bean proteins. The invention also provides a DNA-binding protein of *Aspergillus oryzae* (AREA) having at least the amino-acid sequence from amino-acid 1 to amino-acid 731 of SEQ ID NO:2 or functional derivatives thereof. The invention also provides a DNA molecule that comprises an *areA* gene encoding the DNA-binding protein according to the invention. In a fourth aspect, the invention provides a method for over-producing proteolytic enzymes, comprising cultivating a koji mold according to the invention in a suitable growth medium under conditions that the mold expresses enzymes, and optionally isolating the enzymes in the form of a concentrate. In another aspect, the invention provides the use of the koji mold of the invention to hydrolyze protein-containing materials. In a last further aspect, the invention provides a food product comprising a protein hydrolysate obtainable by fermentation with a koji mold of the invention of a material comprising proteins and at least 5mM of L-glutamine.



INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(51) International Patent Classification ⁶ : C12N 15/31, 1/15, C07K 14/38, C12N 9/62, A23J 3/16, 3/18, C12P 21/06		A1	(11) International Publication Number: WO 99/02691
			(43) International Publication Date: 21 January 1999 (21.01.99)
(21) International Application Number: PCT/EP98/02785		(81) Designated States: AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CU, CZ, DE, DK, EE, ES, FI, GB, GE, GH, HU, IL, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, UA, UG, US, UZ, VN, YU, ZW, ARIPO patent (GH, GM, KE, LS, MW, SD, SZ, UG, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, ML, MR, NE, SN, TD, TG).	
(22) International Filing Date: 1 May 1998 (01.05.98)			
(30) Priority Data: 97111378.2 5 July 1997 (05.07.97) EP (34) Countries for which the regional or international application was filed: AT et al.			
(71) Applicant (for all designated States except US): SOCIETE DES PRODUITS NESTLE S.A. [CH/CH]; P.O. Box 353, CH-1800 Vevey (CH).		Published With international search report. With an indication in relation to deposited biological material furnished under Rule 13bis separately from the description.	
(72) Inventors; and (75) Inventors/Applicants (for US only): VAN DEN BROEK, Peter [NL/CH]; Le Grand Chemin 88, CH-Epalinges (CH). AFFOLTER, Michael [CH/CH]; Chemin de Margerol 3B, CH-1009 Pully (CH).			
(74) Agent: GROS, Florent; Société des Produits Nestlé S.A., P.O. Box 353, CH-1800 Vevey (CH).			

(54) Title: ENHANCED EXPRESSION OF PROTEOLYTIC ENZYMES IN KOJI MOLD



(57) Abstract

The present invention has for object a koji mold which is capable to express at least 2 times more endo- and exo-peptidases than the wild type strain *Aspergillus oryzae* CNCM I-1882, and especially at least 30 mU of endopeptidase activity, at least 30 mU of leucine-amino-peptidase activity and at least 10 mU of prolyldieptidyl-peptidase activity per ml of supernatant when grown in a minimal medium containing 0.2 % soy bean proteins. The invention also provides a DNA-binding protein of *Aspergillus oryzae* (AREA) having at least the amino-acid sequence from amino-acid 1 to amino-acid 731 of SEQ ID NO:2 or functional derivatives thereof. The invention also provides a DNA molecule that comprises an *areA* gene encoding the DNA-binding protein according to the invention. In a fourth aspect, the invention provides a method for over-producing proteolytic enzymes, comprising cultivating a koji mold according to the invention in a suitable growth medium under conditions that the mold expresses enzymes, and optionally isolating the enzymes in the form of a concentrate. In another aspect, the invention provides the use of the koji mold of the invention to hydrolyze protein-containing materials. In a last further aspect, the invention provides a food product comprising a protein hydrolysate obtainable by fermentation with a koji mold of the invention of a material comprising proteins and at least 5mM of L-glutamine.

FOR THE PURPOSES OF INFORMATION ONLY

Codes used to identify States party to the PCT on the front pages of pamphlets publishing international applications under the PCT.

AL	Albania	ES	Spain	LS	Lesotho	SI	Slovenia
AM	Armenia	FI	Finland	LT	Lithuania	SK	Slovakia
AT	Austria	FR	France	LU	Luxembourg	SN	Senegal
AU	Australia	GA	Gabon	LV	Latvia	SZ	Swaziland
AZ	Azerbaijan	GB	United Kingdom	MC	Monaco	TD	Chad
BA	Bosnia and Herzegovina	GE	Georgia	MD	Republic of Moldova	TG	Togo
BB	Barbados	GH	Ghana	MG	Madagascar	TJ	Tajikistan
BE	Belgium	GN	Guinea	MK	The former Yugoslav Republic of Macedonia	TM	Turkmenistan
BF	Burkina Faso	GR	Greece	ML	Mali	TR	Turkey
BG	Bulgaria	HU	Hungary	MN	Mongolia	TT	Trinidad and Tobago
BJ	Benin	IE	Ireland	MR	Mauritania	UA	Ukraine
BR	Brazil	IL	Israel	MW	Malawi	UG	Uganda
BY	Belarus	IS	Iceland	MX	Mexico	US	United States of America
CA	Canada	IT	Italy	NE	Niger	UZ	Uzbekistan
CF	Central African Republic	JP	Japan	NL	Netherlands	VN	Viet Nam
CG	Congo	KE	Kenya	NO	Norway	YU	Yugoslavia
CH	Switzerland	KG	Kyrgyzstan	NZ	New Zealand	ZW	Zimbabwe
CI	Côte d'Ivoire	KP	Democratic People's Republic of Korea	PL	Poland		
CM	Cameroon	KR	Republic of Korea	PT	Portugal		
CN	China	KZ	Kazakstan	RO	Romania		
CU	Cuba	LC	Saint Lucia	RU	Russian Federation		
CZ	Czech Republic	LI	Liechtenstein	SD	Sudan		
DE	Germany	LK	Sri Lanka	SE	Sweden		
DK	Denmark	LR	Liberia	SG	Singapore		
EE	Estonia						

Enhanced expression of proteolytic enzymes in koji mold

The invention relates to genetic modifications of koji molds allowing enhanced expression of proteolytic enzymes.

State of the art

Hydrolyzed proteins, which are widely used in the food industry, may be prepared by hydrolysis of protein material with acid, alkali or enzymes. Various methods have been used koji molds for the preparation food products, which are hydrolyzed by action of a large variety of secreted amylases, proteinases and peptidases. Koji molds are those traditionally used for making a koji culture (US4308284) including cells of the genus *Aspergillus*, *Rhizopus* and/or *Mucor*, especially *Aspergillus soyae*, *Aspergillus oryzae*, *Aspergillus phoenicis*, *Aspergillus niger*, *Aspergillus awamori*, *Rhizopus oryzae*, *Rhizopus oligosporus*, *Rhizopus japonicus*, *Rhizopus formosaensis*, *Mucor circinelloides*, *Mucor japonicus*, *Penicillium glaucum* and *Penicillium fuscum*, for example.

According to the rules of the International Code of Botanical Nomenclature (ICBN), *Aspergillus* is an anamorphic genus. This means that true Aspergilli only reproduce asexually through conidiophores. However, the typical *Aspergillus* conidiophore morphology can also be found in fungi that can reproduce sexually via ascospores. Some *Aspergillus* taxonomists caused confusion, because they did not adhere to ICBN terminology. Instead, they attempted to make various revisions of taxonomical schemes to include *Aspergillus nidulans* in this genus, despite the fact that its taxonomically correct name is *Emmericella nidulans* (Samson, *In: Aspergillus. Biology and Industrial Applications*, pp 355-390, Ed. by Bennett and Klich, Boston)

EP417481 (Société des Produits Nestlé) thus describes a process for the production of a fermented soya sauce, in which a koji is prepared by mixing a koji culture with a mixture of cooked soya and roasted wheat, the koji is then hydrolyzed in aqueous suspension for 3 to 8 hours at 45°C to 60°C with the enzymes produced during fermentation of the koji culture, a moromi is further prepared by adding sodium chloride to the hydrolyzed koji suspension, the

moromi is left to ferment and is then pressed and the liquor obtained is pasteurized and clarified.

EP429760 (Société des Produits Nestlé) describes a process for the production of a flavoring agent in which an aqueous suspension of a protein-rich material is prepared, the proteins are solubilized by hydrolysis of the suspension with a protease at pH6.0 to 11.0, the suspension is heat-treated at pH 4.6 to 6.5, and the suspension is ripened with enzymes of a koji culture.

- 10 Likewise, EP96201923.8 (Société des Produits Nestlé) describes a process for the production of a meat flavor, in which a mixture containing a vegetal proteinaceous source and a vegetal carbohydrates containing source is prepared, said mixture having initially at least 45% dry matter, the mixture is inoculated with a koji culture and by one or more another species of microorganisms involved in the traditional fermentation of meat, and the mixture is incubated until meat flavors are formed.

- 20 However, on the one hand, acid or alkaline hydrolysis can destroy the essential amino acids produced during hydrolysis thus reducing the nutritional value, whereas enzymatic hydrolysis rarely goes to completion so that the hydrolyzed protein contains substantial amounts of peptides. The optimization and further development of koji processes have been seriously hampered by the lack of knowledge on the nature of the hydrolytic enzymes, their regulation and how process parameters affect their expression and activity (e.g. temperature, pH, water activity, and salt concentration).

- 30 In the fungal *Emmericella nidulans* (Katz *et al.*, Gene, 150, 287-292, 1994), fermentation activity is subject to at least three general control circuits including carbon catabolite repression, nitrogen and sulfur metabolite repression. These three regulatory circuits ensure that the available nitrogen-, carbon-, and sulfur sources in a substrate are utilized sequentially according to their nitrogen, energy and sulfur yield. Nitrogen metabolite repression is exerted by the *areA* gene product in *Emmericella nidulans* (Arst *et al.*, Mol. Gen. Genet., 26, 111-141, 1973), whereas in the other fungals *Neurospora crassa* (Davies *et al.*, Proc. Natl. Acad. Sci. USA, 84, 3753-3757, 1987), *Penicillium chrysogenum* (Haas *et al.*, Curr.

Genet., 27, 150-158, 1995) and *Saccharomyces cerevisiae* (Minehart *et al.*, Mol. Cell. Biol., 11, 6216-6228, 1991) similar genes exert a similar function.

The *areA* gene encodes a positively acting DNA-binding protein (AREA), belonging to the GATA family of transcription factors, that is required for the utilization of all nitrogen sources except ammonia or L-glutamine. Under nitrogen de-repressed conditions, signaled by high intracellular levels of glutamine, *areA* expression is down regulated by three mechanisms: 1) the AREA protein is inactivated, 2) *areA* transcription is halted and 3) by action of the 3' untranslated trailer sequence (3'-UTS) *areA* mRNA degradation is enhanced (Platt *et al.*, EMBO J., 15, 2791-2801, 1996). In the absence of a functional AREA protein, only ammonia or L-glutamine can be utilized as nitrogen source. Consequently, loss-of-function *areA* mutants can utilize only ammonia or L-glutamine as nitrogen sources (Arst *et al.*, 1973).

Observations in koji fermentation suggest that nitrogen metabolite repression is a major parameter in koji fermentation. For instance, high levels of L-glutamine are shown to negatively affect proteolytic activity in koji fermentation.

Furthermore, it has been observed that high levels of proteolytic activity and glutaminase activity are two mutually exclusive conditions in koji fermentation (Ushijima *et al.*, Agric. Biol. Chem., 51, 1051-1057, 1997). For instance, addition of 25mM L-glutamine into a minimal growth medium containing 0.1% wheat gluten reduces endoproteolytic enzyme activity about 40-50 fold. This phenomenon may be explained by postulating that L-glutamine is necessary for the induction of glutaminase. However, since L-glutamine is also the effector of nitrogen metabolite repression, the expression of proteolytic enzymes is suppressed when glutaminase is induced.

With regard to the fact that glutaminase suitably converts L-glutamine into L-glutamic acid which is an important natural taste enhancer (see WO95/31114), there is hence a need to overcome L-glutamine mediated suppression of proteolytic enzymes, allowing simultaneous expression of glutaminase and proteolytic enzymes in koji molds.

In addition, depending on the nature of the protein and the enzymes used for proteolysis, the peptides formed can however have extremely bitter tastes and are thus organoleptically undesirable. There is hence also a need for methods of hydrolyzing proteins leading to high degree of protein hydrolysis and to hydrolysates with excellent organoleptic properties.

Finally, biochemical analysis of residual peptides in cereals hydrolyzed by *koji* molds, e.g. wheat gluten, shows that a considerable amount of L-glutamine remains sequestered in proline containing peptides (Adler-Nissen, *In: Enzymatic hydrolysis of food proteins*. Elsevier Applied Sciences Publishers LTD, p120, 1986). There is hence also a need for methods of hydrolyzing proteins leading to liberation of high amount of L-glutamine.

Summary of the invention

The present invention has for object a koji mold which is capable to express at least 2 times more endo- and exo-peptidases than the wild type strain *Aspergillus oryzae* CNCM I-1882, and especially at least 30 mU of endopeptidase activity, at least 30 mU of leucine-amino-peptidase activity and at least 10 mU of prolyl-dipeptidyl-peptidase activity per ml of supernatant when grown in a minimal medium containing 0.2% soy bean proteins.

In a second aspect, the invention also provides a DNA-binding protein of *Aspergillus oryzae* (AREA) having at least the amino-acid sequence from amino-acid 1 to amino-acid 731 of SEQ ID NO:2 or functional derivatives thereof.

In a third aspect, the invention provides a DNA molecule that comprises an *areA* gene encoding the DNA-binding protein according to the invention.

In a fourth aspect, the invention provides a method for over-producing proteolytic enzymes, comprising cultivating a koji mold according to the invention in a suitable growth medium under conditions that the mold expresses enzymes, and optionally isolating the enzymes in the form of a concentrate.

In another aspect, the invention provides the use of the koji mold of the invention to hydrolyze protein-containing materials.

In a last further aspect, the invention provides a food product comprising a protein hydrolysate obtainable by fermentation with a koji mold of the invention of a material comprising proteins and at least 5mM of L-glutamine.

Detailed description of the invention

Within the following description, the percentages are given by weight except where otherwise stated. The amino acid or nucleotide sequences referred as "SEQ ID NO:" are always presented in the sequence listing hereafter. One leucine-aminopeptidase enzyme unit is defined as the amount of enzyme which produces 1 μmol *p*-nitroaniline per minute at 37°C from the substrate leucine-*p*-nitroanilide (absorption measured at 400nm; $\epsilon = 10'500 \text{ M}^{-1}\text{cm}^{-1}$). One prolyl-dipeptidyl-peptidase enzyme unit is defined as the amount of enzyme which produces 1 μmol *p*-nitroaniline per minute at 37°C from the substrate Alanine-Proline-*p*-nitroanilide (absorption measured at 400nm; $\epsilon = 10'500 \text{ M}^{-1}\text{cm}^{-1}$). One endopeptidase enzyme unit is defined as the amount of enzymes which produces 1 μmol of TCA-soluble peptides per minute at 37°C from the resorufin-labeled casein substrate under prescribed conditions (Boehringer Cat No. 1080733; absorption measured at 574nm).

The term "koji" is defined as the product of the fermentation with a koji mold culture of a mixture of a source of proteins and a source of carbohydrates, especially of a mixture of a leguminous plant or of a cooked oleaginous plant and of a cooked or roasted cereal source, for example of a mixture of soya or cooked beans and of cooked or roasted wheat or rice.

Likewise, the expression "functional derivative of an enzyme" includes all amino acid sequences which differ by substitution, deletion, addition of some amino acids, for instance 1-20 amino acids, but which keep their original activities or functions. The selection of a functional derivative is considered to be obvious to one skilled in the art, since one may easily creates variants of the truncated AREA protein (see SEQ ID NO:2) by slightly adapting methods known to one skilled in the art, for instance the methods described by Adams *et al.* (EP402450; Genencor), by Dunn *et al.* (Protein Engineering, 2, 283-291, 1988), by Greener *et al.* (Strategies, 7, 32-34, 1994), and/or by Deng *et al.* (Anal. Biochem, 200, 81, 1992).

In particular, a protein may be generally considered as a derivative to another protein, if its sequence is at least 85% identical to the protein, preferably at least 90%, in particular 99%. In the context of the present disclosure, the identity is determined by the ratio between the number of amino acids of a derivative sequence which are identical to those of the truncated AREA protein (see SEQ ID NO:2) and the total number of or amino acids of the said derivative sequence.

- 10 The present invention thus concerns any koji molds providing an enhanced expression of proteolytic enzymes, leading to high degree of protein hydrolysis and to hydrolysates with excellent organoleptic properties. Accordingly, these koji molds express (1) high levels of endopeptidases such as those capable to produce TCA-soluble peptides at 37°C from casein, and (2) high levels of exo-peptidases such as the leucine-amino-peptidase that eliminates N-terminal leucines (Deng *et al.*, Anal. Biochem., 200, 81, 1992) and the prolyl-dipeptidyl-peptidase which eliminates N-terminal X-Proline dipeptides, wherein X may be any amino-acid (Barrett *et al.*, In Mammalian Proteases: A Glossary and Bibliography, N.Y., Acad. Press, 2, p.132, 1986).
- 20 With regard to the fact that koji molds of the invention provide an enhanced prolyl-dipeptidyl-peptidase activity, they may suitably be used for liberating L-glutamine remains sequestered in proline containing peptides.

- Koji molds providing the following enhanced expression of proteolytic enzymes are particularly adapted for the purpose of the invention: at least about 30 mU/ml*, preferably at least about 50 mU/ml* of endopeptidase activity; at least about 30 mU/ml*, preferably at least about 50 mU/ml* of leucine-amino-peptidase activity; and at least 10 mU/ml*, preferably at least about 15 mU/ml* of proline-dipeptidyl-peptidase activity (* per ml of supernatant when grown in a minimal medium
- 30 containing 0.2% soy bean proteins).

In addition, koji molds that overcome L-glutamine mediated suppression of proteolytic enzymes, allowing simultaneous expression of glutaminase and proteolytic enzymes, are also part of the invention. These koji molds thus may express the above-mentioned proteolytic activities when grown in a minimal

medium containing 0.2% soy bean proteins and at least 5 mM L-glutamine (0.073% w/w), for instance.

- Koji molds of the invention may be obtained by random U.V and/or chemical mutagenesis, followed by selection of mutagenised koji mold providing the required phenotypic characteristics.

10 Selection of mutagenised koji mold particularly containing a mutagenised *areA* gene which is not repressed, when the mutagenised mold is grown in a minimal medium containing repressive amounts of L-glutamine, suitably achieved the needs of the present invention. To this end, *areA* mutants may be easily selected by classical random mutagenesis (UV, chemical) and selection on plates containing about 100 mM methyl ammonium chloride and 0.2% soy protein, for example.

20 It has to be noted that the prolyl-dipeptidyl-peptidase activity that is not naturally controlled by the *areA* gene expression, is enhanced against all expectations when the *areA* gene is de-repressed. Since expression of the prolyl-dipeptidyl-peptidase activity is induced by peptides (unpublished results), this AREA-dependent increase in activity may in fact be caused by the enhanced liberation of peptides by the endoproteases that are under *areA* control.

30 With regard to the fact that random U.V and/or chemical mutagenesis is time consuming, it would be also more adequate to construct koji molds of the invention by recombinant technology. Accordingly, a koji mold of the invention may preferably contain a recombinant *areA* gene which is truncated so as the C-terminally truncated AREA protein remains functional but not repressed when the mold is grown in a minimal medium containing repressive amounts of L-glutamine. It has to be noted that this truncation leads also to an *areA* mRNA that is less sensitive to mRNA degradation.

Truncation may be effected by cutting the native *areA* gene to a pre-determined region, and by introducing a terminator region thus allowing transcription of a truncated *areA* mRNA. Truncation is preferably effected downstream of the sequence encoding the DNA binding domain of AREA, that can be easily identified by 17 amino acid loop bound two pairs of cystein residues. More

precisely, truncation may be effected downstream of the *areA* sequence encoding the conservative amino-acid structure cystein-2X-cystein-17X-cystein-2X-cystein, wherein X is any amino-acids and the numbers 2 and 17 refer to the number of amino-acids (Caddick *et al.*, Antonie van leeuwenhoek, 65, 169-177, 1994). This truncation may be particularly carried out in the 100 amino-acids following the *areA* sequence encoding the DNA binding domain.

10 Any functional fungal *areA* gene may be used in the context of the present invention, and in particular any functional *areA* gene capable of hybridizing under stringent conditions to the *areA* gene of *Aspergillus oryzae* having the nucleotide sequence from nucleotide 1189 to nucleotide 3846 of SEQ ID NO:1 or functional derivatives thereof due to the degeneracy of the genetic code.

A functional *areA* gene may be obtained in substantially purified form by using the method described within the following examples from any strain of *Aspergillus oryzae*. Alternatively, an *areA* gene may be (1) detected also from other genera or species of fungi by use of DNA probes derived from the nucleotide sequence SEQ ID NO:1 in a stringent hybridization assay, and (2) recovered by the well known Reverse-PCR method by use of suitable primers derived from SEQ ID
20 NO:1 encompassing the *areA* gene. In a further aspect, an *areA* gene may also be *in-vitro* synthesized and then multiplied by using the polymerase chain reaction, for instance.

A suitable truncated *areA* gene thus may particularly consist of the nucleotide sequence defined by nucleotides 1189-1604 and 1704-3480 of SEQ ID NO:1 (SEQ ID NO: 1 contains an intron) or functional derivatives thereof due to the degeneracy of the genetic code, for example. This truncated gene thus encodes for the AREA DNA-binding protein of *Aspergillus oryzae* having the amino-acid sequence from amino-acid 1 to amino-acid 731 of SEQ ID NO:2, that is required
30 for the utilization of all nitrogen sources except ammonia or L-glutamine.

This truncated *areA* gene then may be introduced in a vector, e.g. a replicative plasmid or an integrative circular or linearized non replicative plasmid, and may be operably linked to regulatory sequences that regulate a different gene in the said organism of origin or that regulate a different gene in a foreign organism (promoter and/or a terminator), for example. A regulatory sequence other than the

9

native regulatory sequence will generally be selected for its high efficiency or desirable characteristic, such as, in case of a promoter inducibility or high expression capacity, for example.

If heterologous expression is preferred, meaning that the gene of the invention is expressed in another organism than the original host (strain, variety, species, genus, family, order, class or division) the regulatory sequences are preferably derived from an organism similar or equal to the expression host. For example, if the expression host is an *Aspergillus*, then the regulatory sequences will be derived from *Aspergillus*. The promoter suitable for constitutive expression, preferably in a fungal host, may be a promoter from the following genes: glycerolaldehyde-3-phosphate dehydrogenase, phospho-glycerate kinase, triose phosphate isomerase and acetamidase, for example. Promoter suitable for inducible expression, preferably in a fungal host, may be a promoter from the following genes: endoxylanase IIA, glucoamylase A, cellobiosehydrolase, amylase, invertase, alcohol dehydrogenase and amyloglucosidase. The selection of a desirable regulatory sequence operably linked to a sequence of the invention and capable of directing the expression of the said nucleotide sequence is considered to be obvious to one skilled in the art.

20

The vector may also comprise a selection marker to discriminate host cells into which the recombinant DNA material has been introduced from cells that do not comprise the said recombinant material. Such marker genes are, for example in case fungal expression is preferred, the known *ga-2*, *pyrG*, *pyr4*, *pyrA*, *trpC*, *amdS* or *argB* genes. The DNA molecule may also comprise at least one suitable replication origin. Suitable transformation methods and suitable expression vectors provided with a suitable transcription promoter, suitable transcription termination signals and suitable marker genes for selecting transformed cells are already known in the literature for many organisms including different *Aspergillus*, *Rhizopus* and *Mucor*. In the event fungal expression is required, the expression system described in EP278355 (Novartis) may be thus particularly adapted.

30

Recombinant koji molds may be obtained by any method enabling a foreign DNA to be introduced into a cell. Such methods include transformation, electroporation, or any other technique known to those skilled in the art.

In the context of the present invention, koji molds are those traditionally used for making a koji culture including cells of the genus *Aspergillus* (ICBN taxonomy), *Rhizopus* and/or *Mucor*. Among those, the following species may be used, including *Aspergillus soyae*, *Aspergillus oryzae* (ATCC 20386), *Aspergillus phoenicis* (ATCC 14332), *Aspergillus niger* (ATCC 1004), *Aspergillus awamori* (ATCC 14331), *Rhizopus oryzae* (ATCC 4858), *Rhizopus oligosporus* (ATCC 22959), *Rhizopus japonicus* (ATCC 8466), *Rhizopus formosaensis*, *Mucor circinelloides* (ATCC 15242), *Mucor japonicus*, *Penicillium glaucum* and *Penicillium fuscum* (ATCC 10447). Strains referred by an ATCC number are accessible at the American Type Culture Collection, Rockville, Maryland 20852, US. The invention is not limited by such indications that were rather give to enable one skilled in the art to carry out the invention.

Recombinant cells of the invention may comprise the truncated *areA* gene stably integrated into the chromosome or on a replicative plasmid. Among all recombinant cells of the invention thus created, the present invention has particularly for object the strains *A. oryzae* CNCM I-1881, CNCM I-1883 and CNCM I-1884.

Preferably, only one functional truncated *areA* gene is integrated into the chromosome under the control of regulatory sequences that are native to the host organism.

In order to stably integrate into the chromosome of eucaryotic cells only one functional truncated *areA* gene which is fused to a promoter and a terminator which are native to the host organism, the DNA molecule of the invention may be integrated by slightly adapting the process of Ruiter-Jacobs *et al.* (Curr. Genet., 16, 159-163, 1989), i.e.,

(1) preparing a non-replicative DNA fragment by ligating the truncated *areA* gene, which is operably linked to a promoter and terminator that are native to the host organism, downstream the DNA sequence encoding an essential gene, said gene being inactivated by at least one mutation and/or one deletion (this essential gene may be any genes involved in RNA synthesis, such as the *pyrG* gene in case *A. oryzae* is used, for example); (2) selecting a host organism containing the essential gene which is however inactivated by another mutation(s) or deletion(s); (3)

transforming said host organism with the non replicative DNA fragment; (4) identifying integrate transformants in which the DNA fragment is integrated so as to restore the native function of the essential gene; (5) selecting an integrate transformant in which only one DNA fragment is integrated.

Over-expression of the AREA DNA-binding protein may be obtained by incorporation of the truncated *areA* gene in an expression host, said *areA* gene being operably linked to one or more regulatory sequences which serve to increase expression levels of the AREA protein of the invention.

10

The over-expression can be further achieved by introducing (replicative plasmid) or integrating (by integration in the genome) multiple copies of the functional truncated *areA* gene of the invention. As examples of koji molds containing multiple copies of a functional truncated *areA* genes, the transformants *Aspergillus oryzae* A (see example 1), *Aspergillus oryzae* *xprD1* (see example 3) and *Aspergillus oryzae* NF1 containing pNFF68 (see example 4) were deposited under the Budapest Treaty where they respectively receive the deposit numbers CNCM I-1881, CNCM I-1883 and CNCM I-1884.

20 The invention is also directed to a process for over-producing proteolytic enzymes comprising, providing koji mold of the invention in a suitable growth medium under conditions that the mold expresses proteolytic enzymes, and optionally isolating the enzymes in the form of a concentrate, for example by removing solids from the fermentation broth by centrifugation or filtration. The selection of the appropriate medium may be based on the choice of expression host and/or based on the regulatory requirements of the DNA recombinant material. Such media are well-known to those skilled in the art. After fermentation, the molds can be removed from the fermentation broth by centrifugation or filtration.

30 Typical L-glutamine concentrations reached during koji hydrolysis in liquid system may be 0.5-1% w/w, for example. The present koji molds are thus particularly adapted for hydrolyzing any protein containing materials, in particular those containing high amounts of L-glutamine (more than 5mM). These protein containing materials may be mixtures of a source of proteins and a source of carbohydrates, especially a mixture of a leguminous plant or of a cooked

oleaginous plant and of a cooked or roasted cereal source, for example a mixture of soya or cooked beans and of cooked or roasted wheat or rice.

Compositions containing wheat gluten are particularly adapted for the purpose of the present invention, since high amounts of L-glutamine remains sequestered in proline containing peptides when wheat gluten is hydrolyzed by traditional koji cultures.

10 In the event one may try, after or during hydrolysis with koji molds, to further liberate as much as possible L-glutamine linked to proline residues, the present invention provides a method in which the koji mold of the invention of the invention is used in combination with at least an enzyme or a microorganism providing a prolidase activity, that is to say an enzyme which has a high level of specificity towards dipeptides of the X-Pro type (Ezespla *et al.*, Ap. Env. Microb., 63, 314-316, 1997; Such kind of enzyme is already available from Sigma: E.C. 3.4.13.9).

20 In addition, the koji molds of the invention are particularly adapted for hydrolyzing protein containing materials that comprise at least 5mM of L-glutamine, allowing formation of L-glutamic acid which is an important natural taste enhancer and high degree of protein hydrolysates with excellent organoleptic properties.

In a further aspect, the present invention relates to food product comprising a protein hydrolysate obtainable by fermentation of a material comprising proteins and at least 5 mM of L-glutamine with a koji mold of the invention. Such food contains naturally high amounts of L-glutamic acid (and/or L-glutamate) and high degree of protein hydrolysates with excellent organoleptic properties leading to a non-bitter flavor and a significantly lower allergenicity than unhydrolyzed proteins

30 Important food product of the present invention is an ingredient of a mother milk substitute for infants, or a hydrolyzed vegetable protein ingredient. The milk substitute may be further formulated in substantially the same way as that indicated in the prior literature for products of this type (cf. EP 96202475.8).

The present invention is not to be limited in scope by the specific embodiments described herein. Indeed, various modifications of the invention, in addition to those described herein, will become apparent to those skilled in the art from the foregoing description and accompanying figures. Such modifications are intended to fall within the scope of the claims. Various publications are cited herein, the disclosures of which are incorporated by reference in their entireties to the extent necessary for understanding the present invention. DNA manipulation, cloning and transformation of bacteria cells are, except where otherwise stated, carried out according to the textbook of Sambrook *et al.* (Sambrook *et al.*, Molecular Cloning, A Laboratory Manual, Cold Spring Harbor Laboratory Press, U.S.A., 1989). These examples are preceded by a brief description of the figures, of the plasmids and strains used, and by the composition of various media. The strains *A. oryzae* TK3, *Aspergillus oryzae* A (see example 1), *Aspergillus oryzae* NF2 (see example 2), *Aspergillus oryzae* xprD1 (see example 3) and *Aspergillus oryzae* NF1 containing pNFF68 (example 4) were deposited under the Budapest Treaty, at the Collection Nationale de Culture de Microorganismes (CNCM), 25 rue du docteur Roux, 75724 Paris, France, on June 24, 1997, where they receive respectively the deposit numbers CNCM I-1882, CNCM I-1881, CNCM I-1885, CNCM I-1884, CNCM I-1883. All restrictions as to the availability of these deposits will be withdrawn upon first publication of this application or another application which claims benefit of priority to this application.

Figures

- Figure 1 shows the restriction map of pNFF21 which comprises the truncated *E. nidulans areA* gene and the *pkiA* promotor and terminator.

- Figure 2 shows the relative Endo, LAP and DPPIV activities of *A. oryzae* TK3 (wild type), *A. oryzae* transformed by pNFF28 encompassing the *pyrG* gene (control *pyr+*), *A. oryzae areA* disruption mutant (control *areA-*; see example 2), and 3 mutants of *A. oryzae* NF1 which were cotransformed with pNFF28 and pNFF21.

- Figure 3 shows the restriction map of the 4.6 kb *EcoRI-HindIII* insert of plasmid pNFF5, which complements the *areA19* mutation in *Emmericella nidulans* G332; both exons encompassing the coding region are indicated with solid arrows.

14

- Figure 4 shows the *areA* disruption construct pNFF44 containing the two exons of the *E. nidulans pyrG* gene (*pyr1* and *pyr2*), the two exons of *A. oryzae areA* gene (*areA1* and *areA2*) and the bacterial kanamycin resistance gene (*KanaR*).

- Figure 5 shows the site directed mutagenesis of the *A. oryzae areA* gene; the mismatches in the mutagenic primer with the wild type *areA* sequence are indicated as follows: the stop codon (TAA) is italic, the *Afl*III site doubly underlined and the introduced *EcoRV* site is marked in bold print and is underlined.

10

- Figure 6 shows the relative Endo, LAP and DPPIV activities of *A. oryzae* TK3 (wild type) and 9 mutants of *A. oryzae* NF1 which were co-transformed with de-repressed *areA* amplification product and the *pyrG* amplification product. and transformants were selected on MM with glucose and glutamine.

Strains & plasmids

- *E. nidulans* G191 (*pyrG89*, *fwnA1*, *pabaA1*, *YuA1*), *E. nidulans* G353 (*areA1*, *biA1*) and *E. nidulans* G332 (*pabaA1*, *yA2*, *xprD1*) were obtained from the Glasgow Genetic Stock Center via Dr. A.J. Clutterbuck. Other wild type strains of *Emericella nidulans* also may have been used in the following examples.

- *Aspergillus oryzae* TK3 was obtained from the strain collection of Nestlé.

20

- *Aspergillus oryzae* NF1 (*pyrG1*) is a uridine auxotroph derivative of *A. oryzae* TK3 in which the *pyrG* gene, encoding orotidine 5'-phosphate decarboxylase, was inactivated by targeted disruption.

- *Escherichia coli* BZ 234 (Collection from the Biozenter, University of Basel, Basel, Switzerland) was used as host for the propagation of plasmids. *E. coli* strains JM109 (*endA1*, *recA1*, *gyrA96*, *hsdR17* (*r_k*⁻, *m_k*⁺), *relA1*, *supE44*, λ ⁻, Δ (*lac-proAB*), [*F*⁺, *traD36*, *proA*⁺*B*⁺, *lacI*^q*Z* Δ *M15*]) and EM1301 (*lacZ53*, *mutS201::Tn5*, *thyA36*, *rha-5*, *metB1*, *deoC*, IN(*rrnD-rrnE*)) were used in the site directed mutagenesis.

30

-The plasmid pHELP1 was used for direct cloning in *Emericella nidulans* (Gems and Clutterbuck, Curr. Genet., 24, 520-524, 1993; GenBank accession number: X78051).

- Plasmid pNFF28 contains the *A. oryzae* TK3 *pyrG* gene (GenBank accession number: Y13811).
- Plasmid pFBY182, containing the *pepB* gene as a *EcoRI-XbaI* fragment under the control of the *Aspergillus niger* *pkiA* promoter and terminator was obtained from Novartis, Switzerland, via Dr. Gabor Jarai (GenBank accession number: S38698).
- pNEB193 (New England Biolabs), pAlter1 (Promega), pBluescriptSK⁺ (Stratagene), pHSS19 and pGEM-T (Promega), and pK18 (GenBank accession number: M17626) were used for subcloning.

10

Media

Fungal Nitrogen Base (FNB) was composed of 1x Yeast Nitrogen Base (YNB) without amino acids and $(\text{NH}_4)_2\text{SO}_4$ (Difco) with 50 mM glucose as carbon source and 10 mM NaNO_3 as nitrogen source. In the case of *E. nidulans* G353 (*areA1*, *biA1*), 10 mM glutamine was added as nitrogen source. Growth tests were performed on MM (which contains per litre 1.5 g KH_2PO_4 , 0.5 g $\text{MgSO}_4 \cdot 7\text{H}_2\text{O}$, 0.5 g KCl, Pontecorvo, 1953) only now 10 mM NaNO_3 served as sole nitrogen source. Protease plate assays were performed on MM with 0.2% soy protein as sole carbon and nitrogen source. For quantitative studies 250 ml conical flasks filled with 80 ml of MM with 0.2% soy protein, as sole nitrogen and carbon source, were inoculated with 10^6 conidiospores/ml and incubated for 5 days at 30° C without agitation.

20

Exemple 1 Over-expression of the *E. nidulans* truncated *areA* gene

To assess the feasibility of increasing expression of proteolytic enzymes by modulation of *areA* expression, we decided to overexpress the *Emericella nidulans* gene in *A. oryzae* TK3.

30

To this end, amplification of the coding region of the *areA* gene from *Emericella nidulans* G191 and cloning of the PCR product into the expression vector pFBY182 were achieved as follows: with oligonucleotides SEQ ID NO:3 and SEQ ID NO:4, a 2.174 bp fragment, encompassing the *areA* coding region between positions 2009 and 4168, was amplified from genomic DNA of *E. nidulans* G191. At the same time an *EcoRI* site was added to 5' end and a *XbaI* site to the 3' end,

allowing directional cloning into *EcoRI-XbaI* digested fungal expression vector pFBY182 to give pNFF21 (see figure 1). In pNFF21, *areA* transcription is under control of the *A. niger pkiA* promoter and terminator (Graaff, Curr. Genet., 22, 21-27, 1992), thereby preventing the down-regulation under repressing conditions exerted by its native 3' UTS.

pNFF21 was introduced into *A. oryzae* NF1 (*pyrG1*) by co-transformation with pNFF28 containing the *A. oryzae pyrG* gene. Accordingly, *A. oryzae* NF1 was grown in MM with 0.1% yeast extract (Difco), 50 mM glucose and 5 mM glutamine. The mycelium was harvested by sterile filtration, washed once with sterile double distilled water and once with K0.8MC (20 mM MES-HCl pH 5.8, 0.8 M KCl, 50 mM CaCl₂). 1.5 g of mycelium was resuspended in 20 ml of a filter sterilized 5 mg/ml solution of Novozyme 234 in K0.8MC. The mycelium suspension was incubated at 30°C for 2 hours with gentle agitation (120 rpm). The protoplasts were liberated from the mycelium by gentle resuspension with a pipet, washed twice with 20 ml of S1.0TC (10 mM Tris-HCl pH 7.5, 1 M Sorbitol, 50 mM CaCl₂) and were resuspended in a final concentration of 10⁸/ml in S1.0TC. 20 ml of DNA was mixed with 200 µl of protoplasts and 50 µl of 25% PEG 6000 in 10 mM Tris-HCl pH 7.5, 50 mM CaCl₂ and incubated for 20 min on ice. To this mixture, 2 ml of 25% PEG 6000 (BDH) in 10 mM Tris-HCl pH 7.5, 50 mM CaCl₂ were added, gently mixed and incubated for 5 min at room temperature. 4 ml of S1.0TC was added and 1.0 ml aliquots were mixed with 5 ml of 2% low melting point agarose (Sigma) in OFNB (osmotically stabilized fungal nitrogen base) and plated onto OFNB agar (Difco) with 50 mM glucose and 10 mM NaNO₃. *A. oryzae* NF1 transformants were plated on MM agar with 1 M sucrose, 50 mM glucose and 5 mM glutamine.

The resulting transformants were screened on MM containing 2% soy protein. Among 20 transformants screened, three showed increased secretion of proteolytic activity as judged from the sizes of the halo surrounding the colony after 36 hours of incubation at 30°C (transformants A, B and C). These three transformants were grown for five days at 30°C in stationary liquid cultures in MM with 0.2% soy protein and analyzed for proteolytic activity with the appropriate controls.

To this end, conidiospores (10⁶/ml) of these three strains were used to inoculate 80 ml of liquid MM with 0.2% soy protein as sole nitrogen and carbon source. These

17

cultures were incubated for 5 days at 30°C without agitation. After filtration to remove the mycelium, the medium was assayed for endoproteolytic activity (Endo), Leucine aminopeptidase activity (Lap) and proline-dipeptidyl-peptidase activity (DPPIV). Endoproteolytic enzyme activity was measured with resorufin-labeled casein according to Boehringer method description supplied with the substrate (Resorufin-labeled casein, Cat.No. 1080733). Leucine aminopeptidase and dipeptidyl peptidase IV activities were determined by UV spectrometry with synthetic substrates Leu-pNa and Ala-Pro-pNa (Bachem, Switzerland), respectively, according to Sarath *et al.* (In Protease assay methods for proteolytic enzymes: a practical approach, Beynon R.J., Bond J.S., eds., IRL Press, Oxford). 10 mM substrate stock solution in dimethylsulfoxide (DMSO) was diluted with 100 mM sodium phosphate buffer, pH 7.0, to a final concentration of 0.5 mM. 20-100 µl culture medium supernatant was added and reaction proceeded for up to 60 min at 37°C. A control with blank substrate and blank supernatant was assayed in parallel. The release of the chromophoric group 4-nitroaniline (ϵ : $10^5 500 \text{ M}^{-1} \text{cm}^{-1}$) was measured at 400 nm and activities were expressed as mU/ml (nmol/min/ml).

Relative proteolytic activities are shown in figure 2. In the *areA* disruption mutant endoproteolytic (Endo) and leucine aminopeptidase (Lap) activity are significantly reduced compared to TK3 and the *pyr+* control strains, whereas proline dipeptidyl peptidase activity (DPPIV) is not affected. Apparently, proline dipeptidylpeptidase expression is not under *areA* control. Introduction of multiple copies of *E. nidulans areA* in *A. oryzae* NF1 under the control of the *pkiA* expression signals results in over-expression of endoproteolytic, leucine aminopeptidase and proline-dipeptidyl-peptidase enzyme activity.

Example 2 Over-expression of the *A. oryzae* truncated *areA* gene

1) Cloning of the *A. oryzae areA* gene: the *A. oryzae areA* gene was cloned by complementation of the corresponding *areA* gene of *E. nidulans* with the instant library method (Gems *et al.*, 1993).

First of all, the isolation of the genomic DNA was performed according to a modified protocol of the method described by Raeder and Broda (Let. appl. Microbiol., 1, 17-20, 1985). Mycelium was harvested by filtration, immediately frozen in liquid nitrogen and lyophilized. It was then reduced to a fine powder

using a mortar and pestle. 200 mg of the powdered mycelium was resuspended in 2.5 ml of extraction buffer (200 mM Tris-HCl pH 8.5 150 mM NaCl, 25 mM EDTA, 0.5 % SDS) and the solution was extracted with 1.75 ml extraction buffer-equilibrated phenol and 0.75 ml of chloroform/isoamylalcohol (24:1, v/v). The mixture was centrifuged (20 min, 3000 g). The aqueous phase was retrieved and incubated with 125 µl of RNase A (Boehringer) solution (10 mg/ml) for 10 min at 37°C. 1.25 ml of 2-propanol (Merck) were then added. The pellet was washed with 70 % ethanol and finally resuspended in 500 µl of TE buffer (10 mM Tris-HCl pH 8.0, 1 mM EDTA). 500 µl of 2 x QBT (1.5 M NaCl, 100 mM MOPS, 30 % ethanol, pH 7.0) were added to the sample which was then applied to a "Genomic-tip 100" (Qiagen), rinsed and eluted as recommended by the supplier.

Cloning by complementation was then achieved by mixing 40 µg *Bam*HI digested pHELP1 with either 100 µg *Bam*HI digested or 100 µg partially *Sau*3A digested genomic DNA from *A. oryzae* TK3. Additionally, 40 µg *Kpn*I digested pHELP1 was mixed with 100 µg *Kpn*I digested genomic DNA from *A. oryzae* TK3. All three DNA mixes were introduced into *E. nidulans* G332 and transformants were selected on osmotically stabilized FNB medium with NaNO₃ as sole nitrogen source.

The transformation experiment with the partially digested *Sau*3A *A. oryzae* TK3 DNA, did not yield any transformants. By contrast the experiments with the *Bam*HI and *Kpn*I digested *A. oryzae* TK3 DNA did yield 14 and 3 transformants respectively. Again these transformants exhibited irregular growth, which suggested that the complementing gene was located on an autonomously replicating plasmid. In a separate experiment 40 µg *Kpn*I digested pHELP1 was co-transformed with 100 µg *Kpn*I digested genomic DNA from *E. nidulans* G332 (*xprD1*) and one transformant was obtained.

From three *Bam*HI derived transformants and one *Kpn*I derived *areA* transformant, plasmids were rescued by transformation of *E. coli*. No plasmids could be isolated from the transformant from the *xprD1* transformation. From each individual *E. nidulans* *Bam*HI *areA*⁺ transformant several plasmids could be recovered. Restriction analysis of these plasmids showed that they were pHELP1 derivatives containing additional restriction fragments, but that not all of these inserts carried terminal *Bam*HI sites. Similarly, from the *Kpn*I *areA*⁺ transformant

several pHELP1 derivatives could be recovered, non of which had an insert with terminal *KpnI* sites. These observations indicate instability of the plasmids

One *Bam*HI (pNFF3) and one *Kpn*I (pNFF4) pHELP1 derivative were chosen for further analysis. The inserts of both clones hybridized to the coding region of the *E. nidulans areA* gene. Detailed analysis of these two clones showed that in pNFF3, the entire *areA* gene was located on a 4.6 kb *Eco*RI-*Hind*III fragment (Fig. 3). This 4.6 kb *Eco*RI-*Hind*III fragment was subcloned into pHSS19 to give pNFF5. Upon re-introduction into *E. nidulans* G323, pNFF5
10 restores its ability to grow on NaNO₃ as sole nitrogen source demonstrating that this plasmid contains a functional *areA* gene (data not shown).

2) Characterization of the *A. oryzae areA* gene: the complete nucleotide sequence of the *Eco*RI-*Hind*III insert of pNFF5 was determined by analysis of both strands on partially overlapping subclones. The nucleotide sequence was determined, on a Licor model 4000 automatic sequencer. IRD41 labeled primers were used for sequencing both strands of partially overlapping subclones by the dideoxynucleotide method of Sanger *et al.* (Proc Natl Acad Sci USA, 74, 5463-5467, 1977). The DNA sequence analysis was performed by using the GCG Computer programs (Devereux *et al.*, Nucl. Acids Res., 12, 387-395, 1987).

20

Results show that the *A. oryzae areA* gene encodes a protein of 853 amino acid residues with a deduced molecular weight of 91.5 kDa (see SEQ ID NO:2). At the protein level the *A. oryzae areA* exhibits a similarity of 83% and at the DNA level 70% similarity with the *E. nidulans areA* gene.

Moreover, in the putative promoter region the overall DNA homology with *E. nidulans* drops to 43%. Still, seven stretches of DNA 5 to 13 bp long show 100% sequence identity and occupy virtually identical positions in both promoters. These sequences could represent *cis*-acting elements. Additionally, the 5' non-transcribed region contains several putative AREA-binding sites (GATA or
30 TATC: Fu and Marzluf. Proc. Natl. Acad. Sci USA, 87, 5351-5355, 1990) two of which occupy identical positions as the two functional AREA-binding sites in *E. nidulans*.

3) Disruption of the *A. oryzae areA* gene: to elucidate the role of *areA* in the expression of protease encoding genes, an *areA*-null mutant was generated by

gene disruption. To construct such an *areA* null allele, the two internal *SmaI* fragments (see Fig. 3) were removed from pNFF5 to give pNFF10. To do so, pNFF10 was created by digesting pNFF5, containing the *A. oryzae* TK3 *areA* gene, with *SmaI* and selfligating the vector containing fragment. This deleted the internal 0.5 and 0.2 kb *SmaI* fragments from the second exon of the *areA* gene in pNFF5

As selection marker, a PCR product, encompassing the *E. nidulans* *pyrG* gene, was inserted into the unique *SmaI* site of pNFF10 to give pNFF44 (Fig.4).
10 Accordingly, with oligonucleotides SEQ ID NO:5 and SEQ ID NO: 6 the *pyrG* gene was amplified from *E. nidulans* G332 and the 1.851 bp PCR product cloned into pGEM-T (Promega) to give pNFF38 and pNFF39. The *EcoRI* fragment, encompassing the *pyrG* gene was retrieved from pNFF39, blunt ended with T4 DNA polymerase and cloned into the *SmaI* site of pNFF10.

This pNFF44 construct, linearized with *EcoRI* and *NheI*, was used to transform *A. oryzae* NF1, and transformants were selected on osmotically stabilized MM containing glucose and glutamine as carbon and nitrogen source respectively. All *pyrG*⁺ transformants were further checked for their ability to use nitrate and soy
20 protein as sole nitrogen sources. Four *pyrG*⁺ transformants exhibited greatly reduced or no growth on nitrate MM and three did not form a halo when grown for two days on MM containing 0.2% soy protein as sole nitrogen and carbon source (data not shown). A Southern blot of *SmaI* digested genomic DNA of these four and six other *pyrG*⁺ transformants was digested with *SmaI* and probed with the 4.6 kb *EcoRI-HindIII* insert of pNFF5. Only in one of the transformants the two internal *SmaI* fragments of the *areA* gene were deleted, identifying this transformant as an *areA* null-mutant. This *areA* disruption mutant was called NF2.

The *areA* mutant NF2 was grown for 5 days at 30°C without agitation in 80 ml of
30 MM with 0.2% soy protein. The *areA* mutant grew poorly on MM with 0.2% soy protein. Analysis of the culture broth showed a 75% decrease in total endoproteolytic activity and a 60% decrease in leucine aminopeptidase activity compared to the *A. oryzae* TK3 (WT) control (Fig 2). By contrast the proline dipeptidylpeptidase activity in the *areA* mutant did not significantly differ from the wild type control (Fig. 2) .

4) Construction of a constitutive *areA* allele : co-transformation experiments with pNFF5, containing the WT *areA* gene, did not yield co-transformants that overproduced proteolytic enzymes (data not shown). This suggested tight regulation of the *A. oryzae areA* gene.

To allow the constitutive expression of proteolytic enzymes (i.e. in the presence of glutamine), truncation of the *areA* gene was achieved. By site directed mutagenesis, a stop codon (TAA), an *Afl*III and an *EcoRV* site were introduced into the 4.6 kb *EcoRI-HindIII areA* fragment, truncating the AREA protein after amino acid residue 752 (see figure 5).

To this end, the *EcoRI-HindIII* insert of pNFF5 was ligated into pALTER1 and introduced into *E. coli* JM109 to give pNFF49. By superinfection with the helperphage M13KO7, single stranded DNA was generated from pNFF49 which was used in the site directed mutagenesis procedure with the Altered sites II kit (Promega). Then 0.05 pmol single stranded pNFF49 was annealed to 0.25 pmol Ampicillin repair oligonucleotide SEQ ID NO:7, 0.25 pmol Tetracycline knock-out oligonucleotide SEQ ID NO: 8 and 1.25 pmol *areA/xprD1* mutagenic oligonucleotide SEQ ID NO:9, in 20 ml of 20 mM Tris-HCl pH 7.5, 10 mM MgCl₂ and 50 mM NaCl in a Perkin Elmer Thermocycler programmed to heat the annealing mixture to 75°C for 5 min and then to cool to 45° C at a rate of 1°C/min. From 45°C to 20° the cooling rate was increased to 1.5°C/min. Next 3 ml 100 mM Tris-HCl pH 7.5, 5 mM dNTPs, 10 mM ATP and 20 mM DTT were added. The mixture was incubated for 90 min at 37°C with 5U T4 DNA polymerase and 1U T4 DNA ligase. A 3 ml aliquot of the reaction mixture was introduced into *E. coli* ES1301 by electroporation and transformants were selected in 5 ml LB containing 125 mg/ml ampicillin. The mutagenised plasmids were recovered from ES1301 and introduced into BZ234.

The 3.5 kb *EcoRI-EcoRV* fragment was further cloned into pBluescript to give pNFF58. To test functionality pNFF58 was introduced into *A. oryzae* NF2 (see above) and transformants were selected on OFNB containing NaNO₃ as sole nitrogen source. With pNFF58, 1.5 transformants/μg were obtained and with the control pNFF5, 6 transformants/μg. These data prove that pNFF58 still contains a functional *areA* gene. The pNFF58 transformants were screened for proteolytic activity on MM with 0.2% soy protein and MM with 0.2% soy protein and 10 mM

glutamine. On 0.2% soy protein several transformants produced bigger halos than the wild type control (*A. oryzae* TK3) suggesting that overexpression results in enhanced secretion of proteolytic enzymes. Most transformants produced halos on both media, suggesting derepressed expression of proteolytic enzymes (data not shown).

Example 3 Construction of protease-overproducing Koji mould strains.

10 In order to produce potential production koji mold strains, at least one additional copy of the de-repressed *areA* allele would need to be introduced into the *A. oryzae* TK3 derivative NF1. For legal reasons, this had to be done without introducing bacterial sequences, especially antibiotic resistance genes. To this end the inserts of pNFF28 and pNFF58 were amplified by PCR with *PfuI* DNA polymerase and phosphorylated oligonucleotides SEQ ID NO:10 and SEQ ID NO:11. The amplification products were selfligated and purified. 10 µg of the pNFF58 amplification product and 10 µg of the pNFF28 amplification product were introduced into *A. oryzae* NF1 and the transformants were selected on osmotically stabilised MM with 50 mM glucose and 5 mM glutamine. As a control also 10 µg of pNFF28 was introduced. The plasmid pNFF28 yielded 30
20 transformants/µg, the pNFF28 PCR product 6 transformants/µg and the pNFF28/pNFF58 PCR products 16 transformants/µg.

The potential co-transformants were screened for increased protease activity on MM with 0.2% soy protein and MM with 0.2% soy protein and 10 mM L-glutamine. Twelve transformants produced more proteolytic activity on both media as indicated by the increased size of the halo they produced. To quantify the overexpression, nine of them were incubated without agitation for 5 days at 30°C in 80 ml MM containing 0.2% soy protein. The culture media were assayed for proteolytic activity (Fig. 6).

30

As with the *E. nidulans areA* gene under control of the *A. niger pkiA* expression signals (Fig. 2) all three classes of proteolytic activity tested were increased compared to the *A. oryzae* TK3 wild type and a *pyrG*⁺ derivative of *A. oryzae* NF1.

Southern analysis of the protease overproducing strains showed that all co-transformants contain 2 to 4 functionally integrated copies of the de-repressed *areA* gene.

Comparing the observed levels of protease overproduction and the number of functionally integrated copies of de-repressed *areA* gene, no clear relation was observed. Transformant *xprD1* produces the highest level of proteolytic activity and contains multiple copies of functionally integrated *xprD1*. However, transformant *xprD12* contains far less copies of functionally integrated *xprD1* but produces almost as much activity as transformant *xprD1*. Furthermore, the hybridisation patterns of *xprD6* and *xprD7* are very similar, yet *xprD6* overproduces all activities tested 1.5 fold but *xprD7* overproduces only proline dipeptidylpeptidase.

Example 4 Expression of *A. oryzae xprD1* allele with the promoter and terminator of the *A. oryzae dppIV* gene

Co-transformation experiments of example 2 resulted in strains that had multiple copies of pNFF58 integrated in the genome and that overproduced proteolytic activity 2 to 3 fold when compare to the wild type TK3 strain. By contrast, strains with one copy of pNFF21 (example 1), where *E. nidulans areA* is under the control of a strong glycolytic promoter resulted in 6 fold over-expression. These data suggest that the native *areA* promoter is a weak promoter and that expression of a functional truncated *areA* under control of a strong promoter gives better results.

To this end, the *dppIV* gene of *A. oryzae* TK3 was amplified by PCR with *PfuI* DNA polymerase and phosphorylated oligonucleotides SEQ ID NO:12 and SEQ ID NO:13. The PCR product was then digested with *ApaI* and *EcoRV* enzymes. The digested *ApaI-EcoRV* 4.8 kb fragment was subcloned into pALTER1 (Promega) to give pNFF61. Next pNFF61 was subjected to a site directed mutagenesis according to the protocol of Deng *et al.* (Anal. Biochem., 200, 81, 1992), using the 5'-phosphorylated mutagenic oligonucleotides SEQ ID NO:14 and SEQ ID NO:15 according to the manual with Altered sites II kit (Promega) resulting in pNFF62. Using the polymerase enzyme *PfuI* and the oligonucleotides SEQ ID NO:16 and SEQ ID NO:17, the *xprD1* allele was amplified by PCR, from pNFF58 containing the *A. oryzae xprD1* allele, as a 3.4 kb *EcoRI-EcoRV*

24

fragment. The 2294 bp *xprD1* amplification product was then phosphorylated and cloned into the *SmaI* digested vector pK19 (Pridmore *et al.*, Gene, 56, 309-312, 1987) to give pNFF64. Finally the *NotI-Ecl136III* insert from pNFF64 was inserted into *NotI-HpaI* pNFF62 creating pNFF68 encompassing the *xprD1* allele fused to the *dppIV* promoter and terminator.

PNFF68 was introduced into *A. oryzae* NF1 by co-transformation with pNFF28, and primary transformants were screened for increased proteolytic activity on MM plates containing 0.2% soy protein. Five out of 35 transformants exhibited
10 increased halo sizes compared to *A. oryzae* TK3. Among the 5 transformants thus selected, one was deposited under the Budapest Treaty at the CNCM, where it receives the deposit number CNCM I-1883.

Co-transformants over-expressing proteolytic enzymes and wild type controls were plated on MM plates containing 0.2% soy protein and 5 mM L-glutamine. All the selected co-transformants still produced a halo in the presence of 5 mM glutamine, whereas the wild type did not, indicating de-repressed expression of proteolytic activity.

20 To quantify the over-expression, transformants were incubated without agitation for 5 days at 30°C in 80 ml MM containing 0.2% soy protein. The culture media were then assayed for proteolytic activity. Results show an overproduction of proteolytic activity of at least 6 fold when compare to the wild type TK3 strain.

Examples 5

For preparing a fermented soya sauce, a koji is prepared by mixing an *Aspergillus oryzae* CNCM I-1883 koji culture with a mixture of cooked soya and roasted wheat, the koji is then hydrolyzed in aqueous suspension for 3 to 8 hours at 45°C
30 to 60°C with the enzymes produced during fermentation of the *Aspergillus oryzae* CNCM I-1 culture, a moromi is further prepared by adding suitable amount of sodium chloride to the hydrolyzed koji suspension, the moromi is left to ferment and is then pressed and the liquor obtained is pasteurized and clarified.

Examples 6

For producing a flavouring agent, a aqueous suspension of a mixture of cooked soya and roasted wheat is prepared, the proteins are solubilized by hydrolysis of the suspension with a protease at pH6.0 to 11.0, the suspension is heat-trated at pH 4.6 to 6.5, and the suspension is ripened with the prolidase enzyme of Sigma and proteolytic enzymes which have been isolated from a liquid medium fermented by *Aspergillus oryzae* CNCM I-1881.

10

SEQUENCE LISTING

- (1) GENERAL INFORMATION:
- (i) APPLICANT:
 - (ii) (A) NAME: SOCIETE DES PRODUITS NESTLE
 - (B) STREET: AVENUE NESTLE 55
 - (C) CITY: VEVEY
 - (D) STATE: VAUD
 - (E) COUNTRY: SWITZERLAND
 - (F) POSTAL CODE (ZIP): 1500
 - (iii) TITLE OF INVENTION: ENHANCED EXPRESSION OF PROTEOLYTIC ENZYMES IN KOJI MOLDS
 - (iv) NUMBER OF SEQUENCES: 17
 - (v) COMPUTER READABLE FORM:
 - (A) MEDIUM TYPE: Floppy disk
 - (B) COMPUTER: IBM PC compatible
 - (C) OPERATING SYSTEM: PC-DOS/MS-DOS
 - (D) SOFTWARE: PatentIn Release #1.0, Version #1.30 (EPO)
- (2) INFORMATION FOR SEQ ID NO: 1:
- (i) SEQUENCE CHARACTERISTICS:
 - (A) LENGTH: 4657 base pairs
 - (B) TYPE: nucleic acid
 - (C) STRANDEDNESS: double
 - (D) TOPOLOGY: linear
 - (ii) MOLECULE TYPE: DNA (genomic)
 - (ix) FEATURE:
 - (A) NAME/KEY: exon
 - (B) LOCATION:1189..1604
 - (ix) FEATURE:
 - (A) NAME/KEY: intron
 - (B) LOCATION:1605..1703
 - (ix) FEATURE:
 - (A) NAME/KEY: exon
 - (B) LOCATION:1704..3846
 - (ix) FEATURE:
 - (A) NAME/KEY: misc feature
 - (B) LOCATION:1189..3480
 - (D) OTHER INFORMATION:/label= TRUNCATED-AREA
/note = "AREA IS TRUNCATED IMMEDIATELY
DOWNSTREAM THE SEQUENCE ENCODING
A DNA BINDING DOMAIN"

(xi) SEQUENCE DESCRIPTION: SEQ ID NO: 1:

	GAATTCTCGA CACCCTTAGT ATTGTGGTCC TTGGACTTGG TGCTGCTATA TATTAGCTAA	60
	TACACTAGTT AGACTCACAG AAACTTACGC AGCTCGCTTG CGCTTCTTGG TAGGAGTCGG	120
	GGTTGGGAGA ACAGTGCCTT CAAACAAGCC TTCATACCAT GCTACTTGAC TAGTCAGGGA	180
10	CTAGTCACCA AGTAATCTAG ATAGGACTTG CCTTTGGCCT CCATCAGTTC CTTCATAGTG	240
	GGAGGTCCAT TGTGCAATGT AAACTCCATG CCGTGGGAGT TCTTGTCTT CAAGTGCTTG	300
	ACCAATATGT TTCTGTTGGC AGAGGGAACC TGTCAACTAG TTAATAACTA GTCAGAAACT	360
	AGTATAGCAG TAGACTCACT GTACGCTTGA GGCCCTCTC TCTCTTTGCA CTGACTGTCA	420
	GCCATACCAT AGTATCATCC CGGAATTAAG AAAAAAAAAA AAAAAAAGAA AAAGAAATTA	480
20	TTCTACCCCC GATCTGGACA AATTATAACC AGGAGAAAAT CAAGCGAAAG AGGGGCAAAG	540
	GAGGAGACAC CATTAAAATT GGGTCTGGCT TGATTCATGA CATACTTCG TCGTCTTGAA	600
	TTTCAATAGG TACGGACTGA TGCATTCCAC TCGAGCCTTT TTAGCTGCGT GTCCGTCTCC	660
	AATCGCACTT CTTTTCTTAT TTCCTTGTGG GATAAATTGA TTATTTACCG TTTCGTTTTC	720
	TCTATATTGC GGTGGTGGTG CGACCCATCC AACTATTATT ATTATAATTG GAATTTGATT	780
30	TGGATTTTGA TTCCTGTGAC GGATCTCAGA CCAAGTGCCT AACTATAAC TGACTTGGAC	840
	CCCCTTCAGA TCCTAGCTTC CCGATTCTTT TCCACCACTG CTGCATCCTC TTCCTGCACG	900
	CAGCGTTCGT TTAGGGCGGG TAGACTGGAA TTTATTCCTT GCGCCACGGA CCAATCGCTC	960
	CCTCGACGCT CTCATTCTTG CGTCGAGCTC TTTTCCCTC GACTCTCATT GCTTGCTGGG	1020
	CTGGTTCTTG AACCTCTTCA ATCGTCCTTA TCTCTTTCCC CCCATCCGGC CTGTGATTCC	1080
40	TATCTTTCCT TTTTTCTTC CCTTCTTGT TTGATCCCC CTCCTCCCCG TCTTATCGCC	1140
	TACTATCGTG ATCCCCGCCC TTCCCAATAA AGAGTAGGGC GTGTGAACAT GTCCGGGTTA	1200
	ACCCTCGGGC GAGGCCCTGG GGGCGTGCGA CCGACTCAA CCGCAACTTT TACCACCCAC	1260
	CACCCGTCCG CCGATGCTGA CCGCCCAAAC AACCTCCCC CTACCTCCTC GCAGCTGTCC	1320
	GATGACTTTT CTTTCGGTTC CCCTCTGAGC CCCGCCGACT CACAGGCCCA TGACGGCCTA	1380
50	CTTCAGGACT CCCTCTTCCC TGAATGGGGG TCTGGTGCGC CTCGACCCGG CATTGACAGT	1440
	CCGGATGAGA TGCAGAGGCA AGATCCGTTA GCGACTCAA TATGGAAGCT CTATTCTAGG	1500
	ACCAAGGCCC AGTTGCCCAA CCAGGAGCGT ATGGAAAACC TGACCTGGCG GATGATGGCG	1560
	ATGAGTTTGA AACGTAAGGA GCGGGAACGT GCTCAACAGT CCATGTAGGT GTTCTCCCTC	1620
	TGTAGAGGAA CGGCTGGACC CGCTCATCAT TAATTTTTTT TTGTCTGTGA AGGTTTCTTG	1680
60	CGAGACGCGG TAGCTGGCCC CAGTGGTATC GCTCAACTGC GCATTTCGA CCCGCCGTT	1740
	GCCACCGGTA ACCCTCAGTC AACCGACCTG ACCGCCGACC CTATGAACCT CGACGATTTT	1800
	ATCGTGCCCT TCGAATCTCC TTCGGACCAC CCCTCGCCCA GTGCCGTCAA GATTTCCGAC	1860
	TCCACGGCGT CCGCGGCCAT TCCCATCAAG TCCCGGAAAG ACCAGCTGAG AGATTCTACC	1920
	CCGGTGCCGG CCTCGTTCCA CCATCCGGCT CAGGATCAAC GGAAGAACAG TGAATTTGGC	1980
	TACGTCCCCC GTCGCGTGCG CAAGACGAGT ATCGACGAGC GTCAATTTTT CTCACTGCAG	2040

27

	GTGCCGACCC	GAAAGCGACC	GGCCGAATCC	TCGCCCCAGG	TACCCCCCGT	TTCCAACCTCG	2100
	ATGTTGGCCC	ACGATCCGGA	CCTCGCTTCC	GGCGTGCCCC	ATTATGCCTT	GGACGCCCCG	2160
	TCCTCGGCCT	TTGGCTTCCA	TCAAGGTAAC	CACCATCCGG	TCAATCATCA	CAACCACACC	2220
	TCCCCGGGG	CACCGTTTGG	CTTGGATACG	TTCGGCCTGG	GAGATGATCC	AATCTTGCCC	2280
10	TCCGCGGGCC	CCTACCAGTC	GCAATTCACC	TTCTCACCCA	GCGAGTCTCC	GATGGCCTCC	2340
	GGTCATCCGT	TTGCGAACCT	CTATTCGCAT	ACCCCGGTGG	CTTCGTCCCT	CAACTCGACG	2400
	GATTTCTTCT	CTCCACCGCC	ATCAGGCTAC	CAGTCCACGG	CATCCACGCC	GCAGCCCACC	2460
	TACGACGGGG	ACCATTCCGT	TTATTTTCGAT	ATGCCGTCGG	GCGACGCGCG	CACCCAGCGC	2520
	CGCATTCCGA	ACTATATTTC	GCATCGGTCC	AACTTGCTCTG	CTTCGCTGCA	GCCTCGGTAT	2580
20	ATGTTCAACC	AGAACAACCA	TGAACAGGCC	AGTTCGTCTGA	CGGTGCATTC	GCCGAGCTAC	2640
	CCCATTCCCC	AGCCGCAACA	TGTGGACCCC	ACTCAGGTGT	TGAACGCCAC	CAATTACTCG	2700
	ACCGGCAACT	CCCACCATAC	CGGCGCCATG	TTTTTCATTTG	GAGCCGATTC	AGATAACGAG	2760
	GATGGCGATG	GTCATCAGCT	GTCCGAGCGG	GCTGGTCTGG	CGATGCCGAC	TGAATATGGG	2820
	GACGAGGACG	GGTTCTCGTC	GGGCATGCAG	TGGGATGGGC	AGTTCCCGGG	CTCCTTCCAT	2880
30	TCGCTGCCGG	GCTTTGGCCC	TCAACATCGC	AAGCATGTTA	CCATCGGGTC	CACGGACATG	2940
	ATGGACACCC	CCGAGGAGTG	GAATCACGGT	GGCAGTTTGG	GTCGGACTCA	TGGGTCGGTG	3000
	GCTTCGGTCA	GTGAGGTGCG	CAACCGAGAG	CAGGACCCTC	GCCGGCAGAA	GATTGCGCGC	3060
	ACCACGTCCA	CCCCAATAC	GGCCCAGCTG	TTGCGCCAAA	GCATGCACTC	TAATAACAAT	3120
	ACGTCTCATA	CCTCCCCTAA	TACGCCGCCC	GAGTCCGCCC	TGAGCAGCGC	AGTTCCGTCC	3180
40	CGCCCGGCCA	GTCCCGGGGG	CAGCAAGAAC	GGCGACCAAG	GCAGCAACGG	ACCGACCACC	3240
	TGCACGAACT	GCTTCACTCA	AACCACTCCG	CTGTGGCGTC	GGAACCCAGA	GGGCCAGCCA	3300
	CTGTGCAATG	CCTGCGGGTT	GTTTTTGAAA	TTGCACGGTG	TCGTGCGCCC	TCTGTCCCTG	3360
	AAAACGGACG	TTATCAAAAA	GCGCAACCGT	AGCAGTGCCA	ACAGCTTGGC	GGTTGGGACC	3420
	TCCCGTGCGT	CGAAGAAGAC	AGCCCCGAAG	AACTCGGTGC	AGCAAGCATC	CGTCACGACT	3480
50	CCGACATCAA	GCCGCGCTCA	GAATGGGACT	TCCGAATCCC	CGCCCGCCGG	CTTTAGTGCT	3540
	GCCGCGGGAC	GGTCGAATGG	GGTGGTACCC	ATTGCCGCCG	CTCCTCCGAA	GGCAGCTCCC	3600
	TCCGCAGCCG	CCTCCCCTAG	CACGGGCCAG	ACCCGCAACC	CGATCCAGGC	TGCCCCGAAA	3660
	CGTCAACGAC	GGCTGGAAAA	GGCCACGGAG	ATGGAAACGG	ACGAGGCTAA	CAAGTCCGCG	3720
	GGAGGCCGAT	CCAAGGTGGT	GCCTCTGGCA	CCCGCCATGC	CACCGGCAGC	AGCCAATCCG	3780
60	GCGAACCATA	GTATTGCCGG	AGGCCAAGGG	GCTAGTCAAG	AATGGGAGTG	GTTGACGATG	3840
	AGTCTGTAAT	TGCCGCGCTT	ACCTCTCTAC	TTCTCTACAC	TCGTTTCTTA	ATATCTTTCT	3900
	TGAACCCCCC	CTTATATTTT	CCCACCGTTG	ATGCTACGCC	ATGACCGATA	GAGATGATGA	3960
	ATACTGCAAC	CAATGGAATC	TCGCTAGACG	AGAGGTGTTA	GATGACGTGG	CCCGCGATGC	4020
	ACTTAATGAG	ATACGAGGAG	GTGCAATGCG	TTGGTTACGC	TAGTTTAATG	GTAACATGAC	4080

28

GAGGGATATT CGCTCTGTTA TTTCGGGCTT TGATCTGTTT CAGTCTGCGA TTTAACAGCG 4140
 ACTGATCCTC TGCTGTGACA ATACACAGCT TGTCTTGTGG TTCTGTTGTG GCTTTCCTGTT 4200
 TGTTTGGCTG ATTTGATTTA TGCTTGATAC AATCGCGTCT GTCCGGACCC CGGCCTTTGT 4260
 TTTGTTTTCA GTTCTGATTC TTCACTGTTT CTGATTCTCT TGTTTCATGTT TTTGATTTGT 4320
 TCAAGGCTTG GGGCCGGGCA GAAGTGCGCA TCTCTGCTTT GTGTTTTCCG TCACCGTGCA 4380
 TAGACGCTGT ATGTATATGC TACAGCAAGA TTCTACTTAT CCAGTCTGAG CCTGTATTCA 4440
 TTGAAGTGTA GCCAGCTGTC GAATGAGCTT TTTGACGATA TTGTTTTGTT GAGTAGTCAA 4500
 CAAGTAGTAT CTGTATATTC CGGAGTCTAA GTAAGACACT TGAGAATAAT GTGGAGCTTC 4560
 TCGCCCTGTC ATATATCTGA ACGCTAGCCC GTAGGCCGTG AACAAAGGGTG ATAAGGATAT 4620
 ACTAGCCTAA TGAATTGACG TCATAGCATA TAAGCTT 4657

(2) INFORMATION FOR SEQ ID NO: 2:

(i) SEQUENCE CHARACTERISTICS:

- (A) LENGTH: 853 amino acids
- (B) TYPE: amino acid
- (C) STRANDEDNESS: single
- (D) TOPOLOGY: linear

(ii) MOLECULE TYPE: protein

(ix) FEATURE:

- (A) NAME/KEY: Binding-site
- (B) LOCATION: 652-676
- (D) OTHER INFORMATION:/note= "DNA BINDING SITE"

(ix) FEATURE:

- (A) NAME/KEY: Region
- (B) LOCATION: 1..731
- (D) OTHER INFORMATION:/note= "TRUNCATED AREA WHICH IS STILL ACTIVE BUT NOT REPRESSED BY L-GLUTAM..."

(xi) SEQUENCE DESCRIPTION: SEQ ID NO: 2:

Met Ser Gly Leu Thr Leu Gly Arg Gly Pro Gly Gly Val Arg Pro Thr
 1 5 10 15
 Gln Thr Ala Thr Phe Thr Thr His His Pro Ser Ala Asp Ala Asp Arg
 20 25 30
 Pro Asn Asn Leu Pro Pro Thr Ser Ser Gln Leu Ser Asp Asp Phe Ser
 35 40 45
 Phe Gly Ser Pro Leu Ser Pro Ala Asp Ser Gln Ala His Asp Gly Leu
 50 55 60
 Leu Gln Asp Ser Leu Phe Pro Glu Trp Gly Ser Gly Ala Pro Arg Pro
 65 70 75 80
 Gly Ile Asp Ser Pro Asp Glu Met Gln Arg Gln Asp Pro Leu Ala Thr
 85 90 95
 Gln Ile Trp Lys Leu Tyr Ser Arg Thr Lys Ala Gln Leu Pro Asn Gln
 100 105 110
 Glu Arg Met Glu Asn Leu Thr Trp Arg Met Met Ala Met Ser Leu Lys
 115 120 125
 Arg Lys Glu Arg Glu Arg Ala Gln Gln Ser Ile Gly Ile Ala Gln Leu
 130 135 140

29

10

Arg Ile Ser Asp Pro Pro Val Ala Thr Gly Asn Pro Gln Ser Thr Asp
145 150 155 160

Leu Thr Ala Asp Pro Met Asn Leu Asp Asp Phe Ile Val Pro Phe Glu
165 170 175

Ser Pro Ser Asp His Pro Ser Pro Ser Ala Val Lys Ile Ser Asp Ser
180 185 190

Thr Ala Ser Ala Ala Ile Pro Ile Lys Ser Arg Lys Asp Gln Leu Arg
195 200 205

Asp Ser Thr Pro Val Pro Ala Ser Phe His His Pro Ala Gln Asp Gln
210 215 220

Arg Lys Asn Ser Glu Phe Gly Tyr Val Pro Arg Arg Val Arg Lys Thr
225 230 235 240

20

Ser Ile Asp Glu Arg Gln Phe Phe Ser Leu Gln Val Pro Thr Arg Lys
245 250 255

Arg Pro Ala Glu Ser Ser Pro Gln Val Pro Pro Val Ser Asn Ser Met
260 265 270

Leu Ala His Asp Pro Asp Leu Ala Ser Gly Val Pro Asp Tyr Ala Leu
275 280 285

30

Asp Ala Pro Ser Ser Ala Phe Gly Phe His Gln Gly Asn His His Pro
290 295 300

Val Asn His His Asn His Thr Ser Pro Gly Ala Pro Phe Gly Leu Asp
305 310 315 320

Thr Phe Gly Leu Gly Asp Asp Pro Ile Leu Pro Ser Ala Gly Pro Tyr
325 330 335

Gln Ser Gln Phe Thr Phe Ser Pro Ser Glu Ser Pro Met Ala Ser Gly
340 345 350

40

His Pro Phe Ala Asn Leu Tyr Ser His Thr Pro Val Ala Ser Ser Leu
355 360 365

Asn Ser Thr Asp Phe Phe Ser Pro Pro Pro Ser Gly Tyr Gln Ser Thr
370 375 380

Ala Ser Thr Pro Gln Pro Thr Tyr Asp Gly Asp His Ser Val Tyr Phe
385 390 395 400

50

Asp Met Pro Ser Gly Asp Ala Arg Thr Gln Arg Arg Ile Pro Asn Tyr
405 410 415

Ile Ser His Arg Ser Asn Leu Ser Ala Ser Leu Gln Pro Arg Tyr Met
420 425 430

Phe Asn Gln Asn Asn His Glu Gln Ala Ser Ser Ser Thr Val His Ser
435 440 445

60

Pro Ser Tyr Pro Ile Pro Gln Pro Gln His Val Asp Pro Thr Gln Val
450 455 460

Leu Asn Ala Thr Asn Tyr Ser Thr Gly Asn Ser His His Thr Gly Ala
465 470 475 480

Met Phe Ser Phe Gly Ala Asp Ser Asp Asn Glu Asp Gly Asp Gly His
485 490 495

Gln Leu Ser Glu Arg Ala Gly Leu Ala Met Pro Thr Glu Tyr Gly Asp
500 505 510

10 Glu Asp Gly Phe Ser Ser Gly Met Gln Trp Asp Gly Gln Phe Pro Gly
 515 520 525
 Ser Phe His Ser Leu Pro Gly Phe Gly Pro Gln His Arg Lys His Val
 530 535 540
 Thr Ile Gly Ser Thr Asp Met Met Asp Thr Pro Glu Glu Trp Asn His
 545 550 555 560
 Gly Gly Ser Leu Gly Arg Thr His Gly Ser Val Ala Ser Val Ser Glu
 565 570 575
 Val Arg Asn Arg Glu Gln Asp Pro Arg Arg Gln Lys Ile Ala Arg Thr
 580 585 590
 Thr Ser Thr Pro Asn Thr Ala Gln Leu Leu Arg Gln Ser Met His Ser
 595 600 605
 20 Asn Asn Asn Thr Ser His Thr Ser Pro Asn Thr Pro Pro Glu Ser Ala
 610 615 620
 Leu Ser Ser Ala Val Pro Ser Arg Pro Ala Ser Pro Gly Gly Ser Lys
 625 630 635 640
 Asn Gly Asp Gln Gly Ser Asn Gly Pro Thr Thr Cys Thr Asn Cys Phe
 645 650 655
 30 Thr Gln Thr Thr Pro Leu Trp Arg Arg Asn Pro Glu Gly Gln Pro Leu
 660 665 670
 Cys Asn Ala Cys Gly Leu Phe Leu Lys Leu His Gly Val Val Arg Pro
 675 680 685
 Leu Ser Leu Lys Thr Asp Val Ile Lys Lys Arg Asn Arg Ser Ser Ala
 690 695 700
 Asn Ser Leu Ala Val Gly Thr Ser Arg Ala Ser Lys Lys Thr Ala Arg
 705 710 715 720
 40 Lys Asn Ser Val Gln Gln Ala Ser Val Thr Thr Pro Thr Ser Ser Arg
 725 730 735
 Ala Gln Asn Gly Thr Ser Glu Ser Pro Pro Ala Gly Phe Ser Ala Ala
 740 745 750
 Ala Gly Arg Ser Asn Gly Val Val Pro Ile Ala Ala Ala Pro Pro Lys
 755 760 765
 50 Ala Ala Pro Ser Ala Ala Ala Ser Pro Ser Thr Gly Gln Thr Arg Asn
 770 775 780
 Pro Ile Gln Ala Ala Pro Lys Arg Gln Arg Arg Leu Glu Lys Ala Thr
 785 790 795 800
 Glu Met Glu Thr Asp Glu Ala Asn Lys Ser Ala Gly Gly Arg Ser Lys
 805 810 815
 60 Val Val Pro Leu Ala Pro Ala Met Pro Pro Ala Ala Ala Asn Pro Ala
 820 825 830
 Asn His Ser Ile Ala Gly Gly Gln Gly Ala Ser Gln Glu Trp Glu Trp
 835 840 845
 Leu Thr Met Ser Leu
 850

31

(2) INFORMATION FOR SEQ ID NO: 3:

(i) SEQUENCE CHARACTERISTICS:

- (A) LENGTH: 21 base pairs
- (B) TYPE: nucleic acid
- (C) STRANDEDNESS: single
- (D) TOPOLOGY: linear

(ii) MOLECULE TYPE: other nucleic acid

- (A) DESCRIPTION: /desc = "OLIGONUCLEOTIDE"

(xi) SEQUENCE DESCRIPTION: SEQ ID NO: 3:

- GGAATTCATG AGTGGCATCG C

(2) INFORMATION FOR SEQ ID NO: 4:

(i) SEQUENCE CHARACTERISTICS:

- (A) LENGTH: 22 base pairs
- (B) TYPE: nucleic acid
- (C) STRANDEDNESS: single
- (D) TOPOLOGY: linear

(ii) MOLECULE TYPE: other nucleic acid

- (A) DESCRIPTION: /desc = "OLIGONUCLEOTIDE"

(xi) SEQUENCE DESCRIPTION: SEQ ID NO: 4:

TCTAGACTAC AAATCATCG TC

(2) INFORMATION FOR SEQ ID NO: 5:

(i) SEQUENCE CHARACTERISTICS:

- (A) LENGTH: 23 base pairs
- (B) TYPE: nucleic acid
- (C) STRANDEDNESS: single
- (D) TOPOLOGY: linear

(ii) MOLECULE TYPE: other nucleic acid

- (A) DESCRIPTION: /desc = "OLIGONUCLEOTIDE"

(xi) SEQUENCE DESCRIPTION: SEQ ID NO: 5:

GAATTCCATG GTGTCCTCGT CGG

(2) INFORMATION FOR SEQ ID NO: 6:

(i) SEQUENCE CHARACTERISTICS:

- (A) LENGTH: 24 base pairs
- (B) TYPE: nucleic acid
- (C) STRANDEDNESS: single
- (D) TOPOLOGY: linear

(ii) MOLECULE TYPE: other nucleic acid

- (A) DESCRIPTION: /desc = "OLIGONUCLEOTIDE"

(xi) SEQUENCE DESCRIPTION: SEQ ID NO: 6:

GAATTCGAGC CGTCAGTGAG GCTC

(2) INFORMATION FOR SEQ ID NO: 7:

(i) SEQUENCE CHARACTERISTICS:

- (A) LENGTH: 27 base pairs
- (B) TYPE: nucleic acid
- (C) STRANDEDNESS: single
- (D) TOPOLOGY: linear

(ii) MOLECULE TYPE: other nucleic acid

- (A) DESCRIPTION: /desc = "OLIGONUCLEOTIDE"

(xi) SEQUENCE DESCRIPTION: SEQ ID NO: 7:

GTTGCCATTG CTGCAGGCAT CGTGGTG

- (2) INFORMATION FOR SEQ ID NO: 8:
 (i) SEQUENCE CHARACTERISTICS:
 (A) LENGTH: 27 base pairs
 (B) TYPE: nucleic acid
 (C) STRANDEDNESS: single
 (D) TOPOLOGY: linear
 (ii) MOLECULE TYPE: other nucleic acid
 (A) DESCRIPTION: /desc = "OLIGONUCLEOTIDE"
 (xi) SEQUENCE DESCRIPTION: SEQ ID NO: 8:

10 GCCGGGCCTC TTGCGGGCGT CCATTCC 27

- (2) INFORMATION FOR SEQ ID NO: 9:
 (i) SEQUENCE CHARACTERISTICS:
 (A) LENGTH: 32 base pairs
 (B) TYPE: nucleic acid
 (C) STRANDEDNESS: single
 (D) TOPOLOGY: linear
 (ii) MOLECULE TYPE: other nucleic acid
 (A) DESCRIPTION: /desc = "OLIGONUCLEOTIDE"
 (xi) SEQUENCE DESCRIPTION: SEQ ID NO: 9:

20 CATCCGTCAC GACTTAAGAT ATCAAGCCGC GC 32

- (2) INFORMATION FOR SEQ ID NO: 10:
 (i) SEQUENCE CHARACTERISTICS:
 (A) LENGTH: 19 base pairs
 (B) TYPE: nucleic acid
 (C) STRANDEDNESS: single
 (D) TOPOLOGY: linear
 (ii) MOLECULE TYPE: other nucleic acid
 (A) DESCRIPTION: /desc = "OLIGONUCLEOTIDE"
 (xi) SEQUENCE DESCRIPTION: SEQ ID NO: 10:

40 CACAGGAAAC AGTCACGAC 19

- (2) INFORMATION FOR SEQ ID NO: 11:
 (i) SEQUENCE CHARACTERISTICS:
 (A) LENGTH: 18 base pairs
 (B) TYPE: nucleic acid
 (C) STRANDEDNESS: single
 (D) TOPOLOGY: linear
 (ii) MOLECULE TYPE: other nucleic acid
 (A) DESCRIPTION: /desc = "OLIGONUCLEOTIDE"
 (xi) SEQUENCE DESCRIPTION: SEQ ID NO: 11:

50 CGTTTTCCCA GTCACGAC 18

- (2) INFORMATION FOR SEQ ID NO: 12:
 (i) SEQUENCE CHARACTERISTICS:
 (A) LENGTH: 22 base pairs
 (B) TYPE: nucleic acid
 (C) STRANDEDNESS: single
 (D) TOPOLOGY: linear
 (ii) MOLECULE TYPE: other nucleic acid
 (A) DESCRIPTION: /desc = "OLIGONUCLEOTIDE"
 (xi) SEQUENCE DESCRIPTION: SEQ ID NO: 12:

60 GGGCCCGGTA CCCAATTCGC CC 22

(2) INFORMATION FOR SEQ ID NO: 13:

(i) SEQUENCE CHARACTERISTICS:

- (A) LENGTH: 21 base pairs
- (B) TYPE: nucleic acid
- (C) STRANDEDNESS: single
- (D) TOPOLOGY: linear

(ii) MOLECULE TYPE: other nucleic acid

- (A) DESCRIPTION: /desc = "OLIGONUCLEOTIDE"

(xi) SEQUENCE DESCRIPTION: SEQ ID NO: 13:

GATATCGGTT TATTGTGGCC G

21

(2) INFORMATION FOR SEQ ID NO: 14:

(i) SEQUENCE CHARACTERISTICS:

- (A) LENGTH: 38 base pairs
- (B) TYPE: nucleic acid
- (C) STRANDEDNESS: single
- (D) TOPOLOGY: linear

(ii) MOLECULE TYPE: other nucleic acid

- (A) DESCRIPTION: /desc = "OLIGONUCLEOTIDE"

(xi) SEQUENCE DESCRIPTION: SEQ ID NO: 14:

GGTTTTTTTCC ACCATGCGGC CGCAAGGTAC GTCAATTC

38

(2) INFORMATION FOR SEQ ID NO: 15:

(i) SEQUENCE CHARACTERISTICS:

- (A) LENGTH: 32 base pairs
- (B) TYPE: nucleic acid
- (C) STRANDEDNESS: single
- (D) TOPOLOGY: linear

(ii) MOLECULE TYPE: other nucleic acid

- (A) DESCRIPTION: /desc = "OLIGONUCLEOTIDE"

(xi) SEQUENCE DESCRIPTION: SEQ ID NO: 15:

GACTTGGAGG AGTAGTTAAC GGCACATCAT TC

32

(2) INFORMATION FOR SEQ ID NO: 16:

(i) SEQUENCE CHARACTERISTICS:

- (A) LENGTH: 29 base pairs
- (B) TYPE: nucleic acid
- (C) STRANDEDNESS: single
- (D) TOPOLOGY: linear

(ii) MOLECULE TYPE: other nucleic acid

- (A) DESCRIPTION: /desc = "OLIGONUCLEOTIDE"

(xi) SEQUENCE DESCRIPTION: SEQ ID NO: 16:

ATGCGGCCGC TAACCCTCGG GCGAGGCCC

29

(2) INFORMATION FOR SEQ ID NO: 17:

(i) SEQUENCE CHARACTERISTICS:

- (A) LENGTH: 22 base pairs
- (B) TYPE: nucleic acid
- (C) STRANDEDNESS: single
- (D) TOPOLOGY: linear

(ii) MOLECULE TYPE: other nucleic acid

- (A) DESCRIPTION: /desc = "OLIGONUCLEOTIDE"

(xi) SEQUENCE DESCRIPTION: SEQ ID NO: 17:

TTAAGTCGTG ACGGATGCTT GC

22

Claims

1. A koji mold which is capable to express at least 2 times more endo- and exo-peptidases than the wild type strain *Aspergillus oryzae* CNCM I-1882.
2. A koji mold according to claim 1, which expresses at least 30 mU of endopeptidase activity, at least 30 mU of leucine-amino-peptidase activity and at least 10 mU of proline-dipeptidyl-peptidase activity per ml of supernatant when grown in a minimal medium containing 0.2% soy bean proteins.
3. A koji mold according to claim 1, which is capable to express the proteolytic activities in presence of at least 5mM L-glutamine.
4. A koji mold according to claim 1, which contains an *areA* gene which is not repressed when the mold is grown in a minimal medium containing repressive amounts of L-glutamine.
5. A koji mold according to claim 4, wherein the *areA* gene is truncated so the C-terminally truncated AREA protein remains functional but not not repressed when the mold is grown in a minimal medium containing repressive amounts of L-glutamine.
6. A koji mold according to claim 4, which has integrated multiple copies of the *areA* gene.
7. A koji mold according to claim 5, wherein the *areA* gene is operably linked to at least one regulatory sequence able to direct over-expression of the *areA* gene.
8. A koji mold according to claims 5 or 6, wherein the *areA* gene has the nucleotide sequence defined by nucleotides 1189-1604 and 1704-3480 of SEQ ID NO:1 or functional derivatives thereof due to the degeneracy of the genetic code.
9. A koji mold according to one of any preceeding claims 1-8 selected from the genus *Aspergillus*, *Rhizopus* or *Mucor*.

10. A koji mold according to claim 9 which is selected from strains *Aspergillus oryzae* CNCM I-1881, CNCM I-1883 and CNCM I-1884.

11. A DNA-binding protein of *Aspergillus oryzae* (AREA) having at least the amino-acid sequence from amino-acid 1 to amino-acid 731 of SEQ ID NO:2 or functional derivatives thereof.

12. A DNA molecule which comprises an *areA* gene encoding the protein according to claim 11.

13. A DNA molecule according to claim 12, which is a vector comprising the *areA* gene.

14. A DNA molecule according to claim 12, wherein the *areA* gene is operably linked to at least one regulatory sequence able to direct the expression of the said gene.

15. A DNA molecule according to claim 12, wherein the *areA* gene has at least the nucleotide sequence defined by nucleotides 1189-1604 and 1704-3480 of SEQ ID NO:1 or functional derivatives thereof due to the degeneracy of the genetic code.

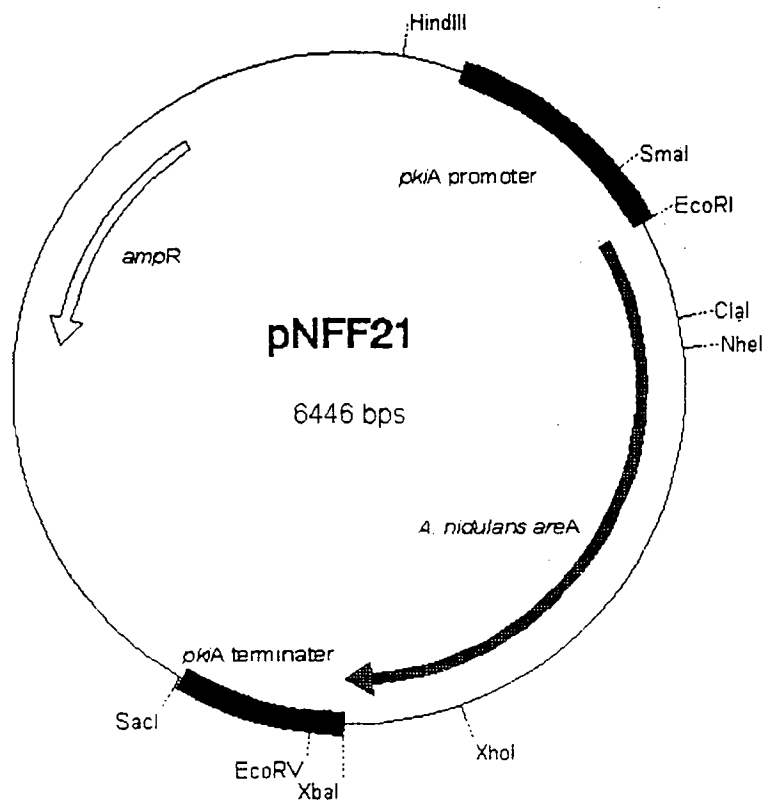
16. A method for over-producing proteolytic enzymes, comprising cultivating a koji mold according to claims 1-10 in a suitable growth medium under conditions that the mold expresses enzymes, and optionally isolating the enzymes in the form of a concentrate.

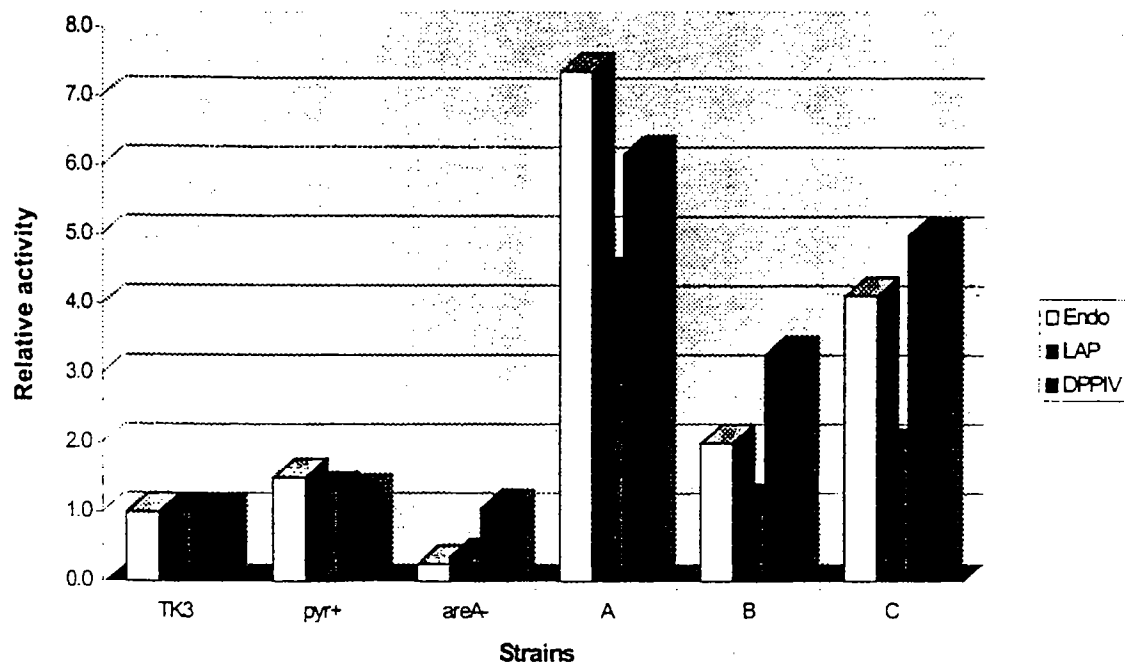
17. Use of the koji mold according to claim 1-10 to hydrolyse protein-containing materials.

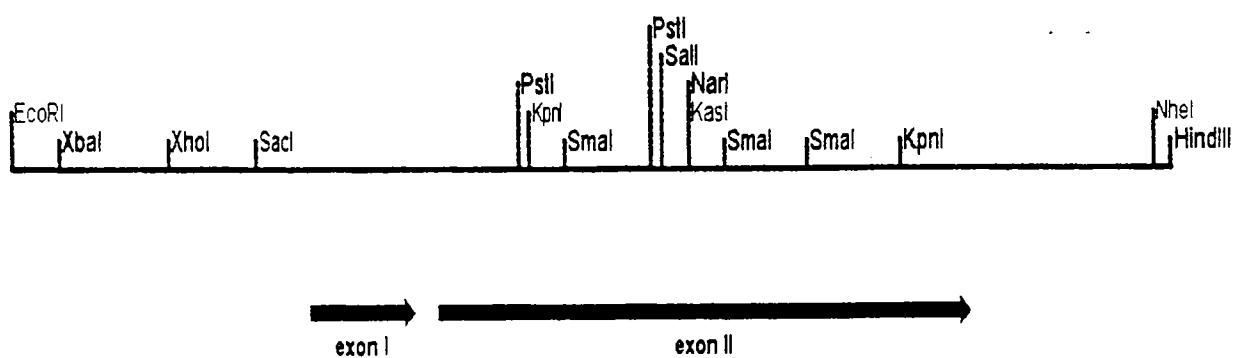
18. Use according to claim 17, in combination with an enzyme and/or a microorganisme providing a prolidase activity.

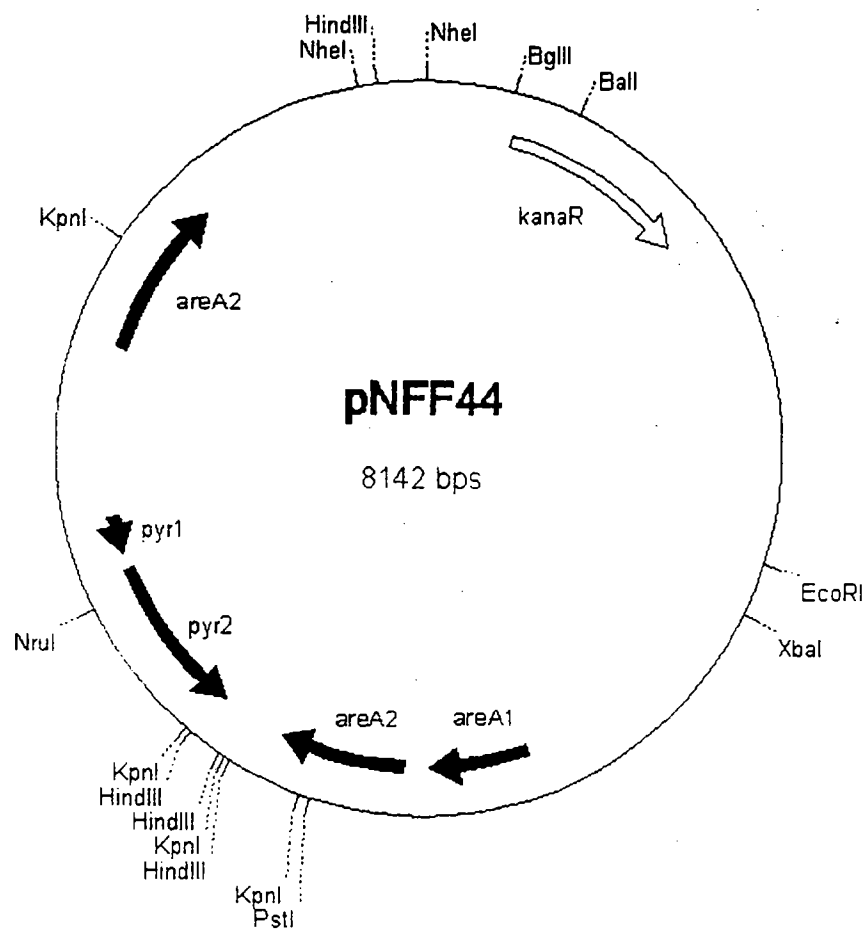
19. Use according to claims 17 or 18, wherein the protein-containing materials comprise at least 5mM of L-glutamine.

20. A food product comprising a protein hydrolysate obtainable by fermentation with a koji mold according to claims 1-10 of a material comprising proteins and at least 5mM of L-glutamine.







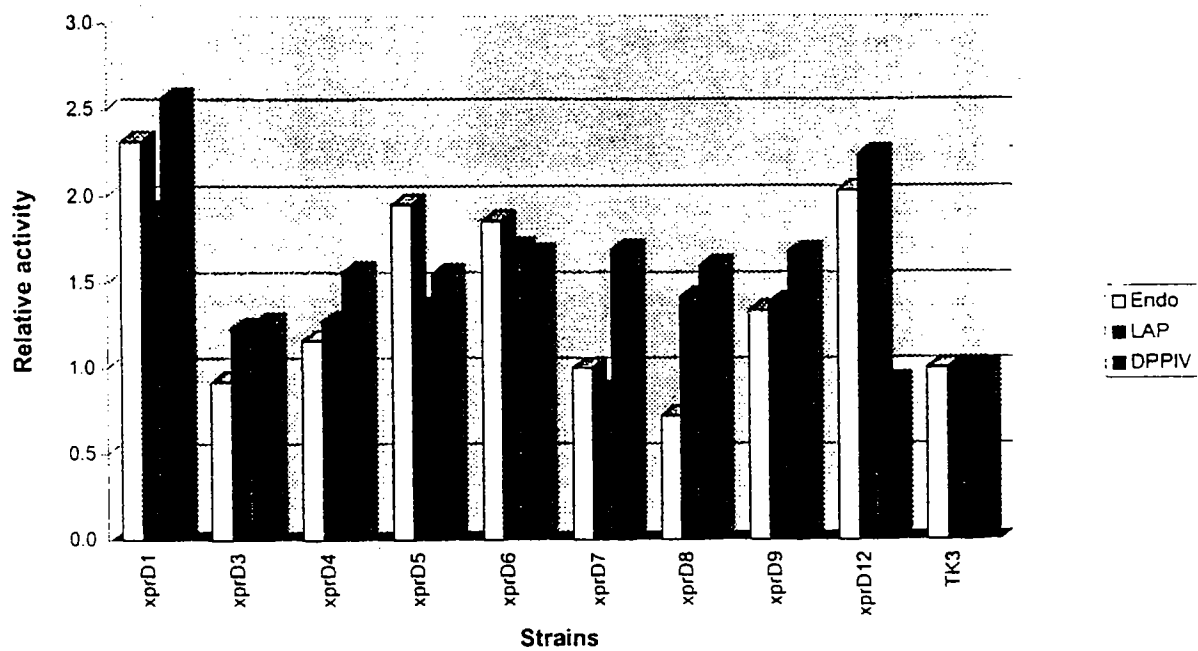


WT CATCCGTCACGACT.CCGACATCAAGCCGCGC

|||||
|||||

mutant CATCCGTCACGACTTAAGATATCAAGCCGCGC

EcoRV



TRAITE DE BUDAPEST SUR LA RECONNAISSANCE
INTERNATIONALE DU DEPOT DES MICRO-ORGANISMES
AUX FINS DE LA PROCEDURE EN MATIERE DE BREVETS


FORMULE INTERNATIONALE

DESTINATAIRE :

SOCIETE DES PRODUITS NESTLE S.A.
Département des Brevets
Avenue Nestlé 55
CH-1800 VEVEY

RECEPISSE EN CAS DE DEPOT INITIAL.
délivré en vertu de la règle 7.1 par
l'AUTORITE DE DEPOT INTERNATIONALE
identifiée au bas de cette page

NOM ET ADRESSE
DU DEPOSANT

I. IDENTIFICATION DU MICRO-ORGANISME	
Référence d'identification donnée par le DEPOSANT : Aspergillus oryzae strain A (NO 5996/GF)	Numéro d'ordre attribué par l'AUTORITE DE DEPOT INTERNATIONALE : I - 1881
II. DESCRIPTION SCIENTIFIQUE ET/OU DESIGNATION TAXONOMIQUE PROPOSEE	
Le micro-organisme identifié sous chiffre I était accompagné : <input type="checkbox"/> d'une description scientifique <input type="checkbox"/> d'une désignation taxonomique proposée (Cocher ce qui convient)	
III. RECEPTION ET ACCEPTATION	
La présente autorité de dépôt internationale accepte le micro-organisme identifié sous chiffre I, qu'elle a reçu le 24 JUIN 1997 (date du dépôt initial) ¹	
IV. RECEPTION D'UNE REQUETE EN CONVERSION	
La présente autorité de dépôt internationale a reçu le micro-organisme identifié sous chiffre I le (date du dépôt initial) et a reçu une requête en conversion du dépôt initial en dépôt conforme au Traité de Budapest le (date de réception de la requête en conversion)	
V. AUTORITE DE DEPOT INTERNATIONALE	
Nom : CNCM Collection Nationale de Cultures de Microorganismes Adresse : INSTITUT PASTEUR 28, Rue du Docteur Roux F-75724 PARIS CEDEX 15	Signature(s) de la (des) personne(s) compétente(s) pour représenter l'autorité de dépôt internationale ou de l'(des) employé(s) autorisé(s) : Mme Y. CERISIER Directeur Administratif de la CNCM  Date : Paris, le 14 octobre 1997

¹ En cas d'application de la règle 6.4.d), cette date est la date à laquelle le statut d'autorité de dépôt internationale a été acquis.

TRAITE DE BUDAPEST SUR LA RECONNAISSANCE
INTERNATIONALE DU DEPOT DES MICRO-ORGANISMES
AUX FINS DE LA PROCEDURE EN MATIERE DE BREVETS

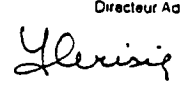
FORMULE INTERNATIONALE

DESTINATAIRE :

SOCIETE DES PRODUITS NESTLE S.A.
Département des Brevets
Avenue Nestlé 55
CH-1800 VEVEY

RECEPISSE EN CAS DE DEPOT INITIAL,
délivré en vertu de la règle 7.1 par
l'AUTORITE DE DEPOT INTERNATIONALE
identifiée au bas de cette page

NOM ET ADRESSE
DU DEPOSANT

I. IDENTIFICATION DU MICRO-ORGANISME	
Référence d'identification donnée par le DEPOSANT : Aspergillus oryzae TK3 (NO 5861/GF)	Numéro d'ordre attribué par l'AUTORITE DE DEPOT INTERNATIONALE : I - 1882
II. DESCRIPTION SCIENTIFIQUE ET/OU DESIGNATION TAXONOMIQUE PROPOSEE	
Le micro-organisme identifié sous chiffre I était accompagné : <input checked="" type="checkbox"/> d'une description scientifique <input type="checkbox"/> d'une désignation taxonomique proposée (Cocher ce qui convient)	
III. RECEPTION ET ACCEPTATION	
La présente autorité de dépôt internationale accepte le micro-organisme identifié sous chiffre I, qu'elle a reçu le 24 JUIN 1997 (date du dépôt initial) ¹	
IV. RECEPTION D'UNE REQUETE EN CONVERSION	
La présente autorité de dépôt internationale a reçu le micro-organisme identifié sous chiffre I le (date du dépôt initial) et a reçu une requête en conversion du dépôt initial en dépôt conforme au Traité de Budapest le (date de réception de la requête en conversion)	
V. AUTORITE DE DEPOT INTERNATIONALE	
Nom : CNCM Collection Nationale de Cultures de Microorganismes Adresse : INSTITUT PASTEUR 28, Rue du Docteur Roux F-75724 PARIS CEDEX 15	Signature(s) de la (des) personne(s) compétente(s) pour représenter l'autorité de dépôt internationale ou de l'(des) employé(s) autorisé(s) : Mme Y. CERISIER Directeur Administratif de la CNCM  Date : Paris, le 14 octobre 1997

¹ En cas d'application de la règle 6.4.d), cette date est la date à laquelle le statut d'autorité de dépôt internationale a été acquis.

TRAITE DE BUDAPEST SUR LA RECONNAISSANCE
INTERNATIONALE DU DEPOT DES MICRO-ORGANISMES
AUX FINS DE LA PROCEDURE EN MATIERE DE BREVETS

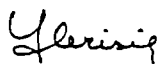
FORMULE INTERNATIONALE

DESTINATAIRE :

SOCIETE DES PRODUITS NESTLE S.A.
Département des Brevets
Avenue Nestlé 55
CH-1800 VEVEY

RECEPISSE EN CAS DE DEPOT INITIAL,
délivré en vertu de la règle 7.1 par
l'AUTORITE DE DEPOT INTERNATIONALE
identifiée au bas de cette page

NOM ET ADRESSE
DU DEPOSANT

I. IDENTIFICATION DU MICRO-ORGANISME	
Référence d'identification donnée par le DEPOSANT : Aspergillus oryzae containing pNFF68	Numéro d'ordre attribué par l'AUTORITE DE DEPOT INTERNATIONALE : I - 1883
II. DESCRIPTION SCIENTIFIQUE ET/OU DESIGNATION TAXONOMIQUE PROPOSEE	
La micro-organisme identifié sous chiffre I était accompagné : <input checked="" type="checkbox"/> d'une description scientifique <input checked="" type="checkbox"/> d'une désignation taxonomique proposée (Cocher ce qui convient)	
III. RECEPTION ET ACCEPTATION	
La présente autorité de dépôt internationale accepte le micro-organisme identifié sous chiffre I, qu'elle a reçu le 24 JUIN 1997 (date du dépôt initial) ¹	
IV. RECEPTION D'UNE REQUETE EN CONVERSION	
La présente autorité de dépôt internationale a reçu le micro-organisme identifié sous chiffre I le (date du dépôt initial) et a reçu une requête en conversion du dépôt initial en dépôt conforme au Traité de Budapest le (date de réception de la requête en conversion)	
V. AUTORITE DE DEPOT INTERNATIONALE	
Nom : CNCM Collection Nationale de Cultures de Microorganismes Adresse : INSTITUT PASTEUR 28, Rue du Docteur Roux F-75724 PARIS CEDEX 15	Signature(s) de la (des) personne(s) compétente(s) pour représenter l'autorité de dépôt internationale ou de l'(des) employé(s) autorisé(s) : Mme Y. CERISIER Directeur Administratif de la CNCM  Date : Paris, le 14 octobre 1997

¹ En cas d'application de la règle 6.4.d), cette date est la date à laquelle le statut d'autorité de dépôt internationale a été acquis.

TRAITE DE BUDAPEST SUR LA RECONNAISSANCE
INTERNATIONALE DU DEPOT DES MICRO-ORGANISMES
AUX FINS DE LA PROCEDURE EN MATIERE DE BREVETS


FORMULE INTERNATIONALE

DESTINATAIRE :

SOCIETE DES PRODUITS NESTLE S.A.
Département des Brevets
Avenue Nestlé 55
CH-1800 VEVEY

RECEPISSE EN CAS DE DEPOT INITIAL,
délivré en vertu de la règle 7.1 par
l'AUTORITE DE DEPOT INTERNATIONALE
identifiée au bas de cette page

NOM ET ADRESSE
DU DEPOSANT

I. IDENTIFICATION DU MICRO-ORGANISME	
Référence d'identification donnée par le DEPOSANT : Aspergillus oryzae xprD1 (NO 5996/GF)	Numéro d'ordre attribué par l'AUTORITE DE DEPOT INTERNATIONALE : I - 1884
II. DESCRIPTION SCIENTIFIQUE ET/OU DESIGNATION TAXONOMIQUE PROPOSEE	
La micro-organisme identifié sous chiffre I était accompagné : <input type="checkbox"/> d'une description scientifique <input type="checkbox"/> d'une désignation taxonomique proposée (Cocher ce qui convient)	
III. RECEPTION ET ACCEPTATION	
La présente autorité de dépôt internationale accepte le micro-organisme identifié sous chiffre I, qu'elle a reçu le 24 JUIN 1997 (date du dépôt initial) ¹	
IV. RECEPTION D'UNE REQUETE EN CONVERSION	
La présente autorité de dépôt internationale a reçu le micro-organisme identifié sous chiffre I le (date du dépôt initial) et a reçu une requête en conversion du dépôt initial en dépôt conforme au Traité de Budapest le (date de réception de la requête en conversion)	
V. AUTORITE DE DEPOT INTERNATIONALE	
Nom : CNCM Collection Nationale de Cultures de Microorganismes Adresse : INSTITUT PASTEUR 28, Rue du Docteur Roux F-75724 PARIS CEDEX 15	Signature(s) de la (des) personne(s) compétente(s) pour représenter l'autorité de dépôt internationale ou de l'(des) employé(s) autorisé(s) : Mme Y. CERISIER Directeur Administratif de la CNCM  Date : Paris, le 14 octobre 1997

¹ En cas d'application de la règle 6.4.d), cette date est la date à laquelle le statut d'autorité de dépôt internationale a été acquis.

TRAITE DE BUDAPEST SUR LA RECONNAISSANCE
INTERNATIONALE DU DEPOT DES MICRO-ORGANISMES
AUX FINS DE LA PROCEDURE EN MATIERE DE BREVETS


FORMULE INTERNATIONALE

DESTINATAIRE :

SOCIETE DES PRODUITS NESTLE S.A.
Département des Brevets
Avenue Nestlé 55
CH-1800 VEVEY

RECEPISSE EN CAS DE DEPOT INITIAL,
délivré en vertu de la règle 7.1 par
L'AUTORITE DE DEPOT INTERNATIONALE
identifiée au bas de cette page

NOM ET ADRESSE
DU DEPOSANT

I. IDENTIFICATION DU MICRO-ORGANISME	
Référence d'identification donnée par le DEPOSANT : Aspergillus oryzae NF2 (NO 5996/GF)	Numéro d'ordre attribué par L'AUTORITE DE DEPOT INTERNATIONALE : I - 1885
II. DESCRIPTION SCIENTIFIQUE ET/OU DESIGNATION TAXONOMIQUE PROPOSEE	
Le micro-organisme identifié sous chiffre I était accompagné : <input checked="" type="checkbox"/> d'une description scientifique <input type="checkbox"/> d'une désignation taxonomique proposée (Cocher ce qui convient)	
III. RECEPTION ET ACCEPTATION	
La présente autorité de dépôt internationale accepte le micro-organisme identifié sous chiffre I, qu'elle a reçu le 24 JUIN 1997 (date du dépôt initial) ¹	
IV. RECEPTION D'UNE REQUETE EN CONVERSION	
La présente autorité de dépôt internationale a reçu le micro-organisme identifié sous chiffre I le (date du dépôt initial) et a reçu une requête en conversion du dépôt initial en dépôt conforme au Traité de Budapest le (date de réception de la requête en conversion)	
V. AUTORITE DE DEPOT INTERNATIONALE	
Nom : CNCM Collection Nationale de Cultures de Microorganismes Adresse : INSTITUT PASTEUR 28, Rue du Docteur Roux F-75724 PARIS CEDEX 15	Signature(s) de la (des) personne(s) compétente(s) pour représenter l'autorité de dépôt internationale ou de l'(des) employé(s) autorisé(s) : Mme Y. CERISIER Directeur Administratif de la CNCM  Date : Paris, le 14 octobre 1997

¹ En cas d'application de la règle 6.4.d), cette date est la date à laquelle le statut d'autorité de dépôt internationale a été acquis.

A. CLASSIFICATION OF SUBJECT MATTER

IPC 6 C12N15/31 C12N1/15 C07K14/38 C12N9/62 A23J3/16
A23J3/18 C12P21/06

According to International Patent Classification (IPC) or to both national classification and IPC

B. FIELDS SEARCHED

Minimum documentation searched (classification system followed by classification symbols)

IPC 6 C07K C12N

Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched

Electronic data base consulted during the international search (name of data base and, where practical, search terms used)

C. DOCUMENTS CONSIDERED TO BE RELEVANT

Category	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
X	KUDLA B ET AL: "THE REGULATORY GENE AREA MEDIATING NITROGEN METABOLITE REPRESSION IN ASPERGILLUS NIDULANS. MUTATIONS AFFECTING SPECIFICITY OF GENE ACTIVATION ALTER A LOOP RESIDUE OF A PUTATIVE ZINC FINGER" EMBO JOURNAL, vol. 9, no. 5, April 1990, pages 1355-1364, XP000615427 cited in the application	1-15
Y	see the whole document especially figure 9 --- -/--	16-20



Further documents are listed in the continuation of box C.



Patent family members are listed in annex.

° Special categories of cited documents:

"A" document defining the general state of the art which is not considered to be of particular relevance

"E" earlier document but published on or after the international filing date

"L" document which may throw doubts on priority claim(s) or which is cited to establish the publication date of another citation or other special reason (as specified)

"O" document referring to an oral disclosure, use, exhibition or other means

"P" document published prior to the international filing date but later than the priority date claimed

"T" later document published after the international filing date or priority date and not in conflict with the application but cited to understand the principle or theory underlying the invention

X document of particular relevance; the claimed invention cannot be considered novel or cannot be considered to involve an inventive step when the document is taken alone

"Y" document of particular relevance; the claimed invention cannot be considered to involve an inventive step when the document is combined with one or more other such documents, such combination being obvious to a person skilled in the art

"&" document member of the same patent family

Date of the actual completion of the international search

15 September 1998

Date of mailing of the international search report

24/09/1998

Name and mailing address of the ISA

European Patent Office, P.B. 5818 Patentlaan 2
NL - 2280 HV Rijswijk
Tel. (+31-70) 340-2040, Tx. 31 651 epo nl,
Fax: (+31-70) 340-3016

Authorized officer

Van der Schaal, C

C.(Continuation) DOCUMENTS CONSIDERED TO BE RELEVANT		
Category *	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
X	M. STANKOVICH ET AL: "C-terminal truncation of the transcriptional activator encoded by areA in Aspergillus nidulans results in both loss-of-function and gain of function phenotypes" MOLECULAR MICROBIOLOGY, vol. 7, no. 1, 1993, pages 81-87, XP002048815	1-15
Y	see the whole document ---	16-20
X	PLATT A ET AL: "Nitrogen metabolite signalling involves the C-terminus and the GATA domain of the Aspergillus transcription factor AREA and the 3' untranslated region of its mRNA." EMBO (EUROPEAN MOLECULAR BIOLOGY ORGANIZATION) JOURNAL 15 (11). 1996. 2791-2801. ISSN: 0261-4189, XP002077390	1-15
Y	see the whole document ---	16-20
Y	WO 95 35385 A (NOVONORDISK AS ;CHRISTENSEN TOVE (DK); HYNES MICHAEL J (AU)) 28 December 1995 see the whole document especially page 2, paragraph 1 ---	16-20
Y	J. VAN DEN HOMBERGH ET AL: "Aspergillus as a host for heterologous protein production: the problem of proteases" TRENDS IN BIOTECHNOLOGY, vol. 15, July 1997, pages 256-263, XP002048806 CAMBRIDGE GB see page 261, left-hand column, paragraph 3 ---	16-20
Y	DATABASE BIOSIS BIOSCIENCES INFORMATION SERVICE, PHILADELPHIA, PA, US Accession no 94:532238, 1994 JARAI G AND BUXTON F: "Nitrogen, carbon, and pH regulation of extracellular acidic proteases of Aspergillus niger" XP002077528 see abstract & CURRENT GENETICS, vol. 26, no. 3, 1994, pages 238-244, ---	16-20
	--- -/--	

C.(Continuation) DOCUMENTS CONSIDERED TO BE RELEVANT

Category *	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
Y	DATABASE WPI Section Ch, Week 9527 Derwent Publications Ltd., London, GB; Class D13, AN 95-202831 XP002048808 & JP 07 115969 A (ASAHI KASEI KOGYO KK) , 9 May 1995 see abstract ---	18
Y	EP 0 417 481 A (NESTLE SA) 20 March 1991 cited in the application see the whole document -----	20

INTERNATIONAL SEARCH REPORT

International Application No

Information on patent family members

PCT/EP 98/02785

Patent document cited in search report		Publication date	Patent family member(s)	Publication date
WO 9535385	A	28-12-1995	AU 2733895 A CN 1150824 A EP 0770139 A FI 965031 A JP 10501414 T	15-01-1996 28-05-1997 02-05-1997 16-12-1996 10-02-1998

EP 0417481	A	20-03-1991	CH 679544 A AU 637391 B AU 6106190 A CA 2023474 A,C CN 1050126 A,B DE 69002210 T DK 417481 T ES 2043201 T HK 114294 A JP 2659105 B JP 3112461 A KR 9611710 B MX 172699 B NO 176823 B PT 95276 A,B SG 91694 G US 5141756 A	13-03-1992 27-05-1993 21-03-1991 13-03-1991 27-03-1991 21-10-1993 15-11-1993 16-12-1993 27-10-1994 30-09-1997 14-05-1991 30-08-1996 07-01-1994 27-02-1995 22-05-1991 14-10-1994 25-08-1992
